

SEAT No. _____

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[2]

SARDAR PATEL UNIVERSITY
VALLABH VIDYANAGAR
EXAMINATION PROGRAMME – MARCH/APRIL 2018
S.Y. B.B.A. (H)(HM)(3 Years) - (IV SEMESTER)

THURSDAY, 19-04-2018
10:00AM TO 12:00PM

NO OF PAGES - 01

UM04CBBH04

ADVANCE FOOD AND BEVERAGE PRODUCTION - I

TOTAL MARKS: 60

- Note: 1. Figures to the right indicate marks of the questions.
2. Answers should be precise and to the point.

- Q.1. Describe the Sections and functions of a larder section in a five star hotel. [15]
OR
Q.1. Explain the typical layout of larder section with the help of a neat diagram. [15]
- Q.2. Explain all the major components/Parts of a sandwich. [15]
OR
Q.2. Explain the types of sandwiches with examples. [15]
- Q.3. Explain the uses of herbs in cooking. Enlist any 05 herbs with their uses and selection criteria. [15]
OR
Q.3. Explain the uses of wine in cooking. Explain wine pairing with the thumb rules. [15]
- Q.4. Explain about the different regions of Italy and describe about any five festive dishes of Italian cuisine. [15]
OR
Q.4. Explain about the Mexican cuisine and describe about any five festive dishes of Mexican cuisine. [15]

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