

SEAT No. _____

No. of Printed Pages: 01

(4)

SARDAR PATEL UNIVERSITY

S.Y BBA (HONS) (HM) EXAMINATION

SEMESTER - IV

SATURDAY, 13TH APRIL 2019

10:00 A.M. TO 12:00 P.M.

UM04CBBH04

ADVANCE FOOD & 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 Why is Larder Control important? How is it exercised? [15]
OR
- Q.1 Define 'Larder'. What are various sections under Larder? Draw the [15]
diagram of larder department.
OR
- Q.2 Describe the use of wines and herbs in cookery giving suitable [15]
examples.
OR
- Q.2 Classify herbs. Write the ideal uses of wine in cooking. [15]
OR
- Q.3 Discuss about the popularity of French cuisine around the world. [15]
Indicate and explain special ingredients used in French cooking.
OR
- Q.3 Write short notes on (any ten) (1.5 marks for each) [15]
(a) Chinese clever (b) Dim Sum
(c) Feta Cheese (d) Crème anglaise
(e) Binding agents (f) Ravioli
(g) Pasta sauces (h) Tortilla
(i) Date pancakes (j) Stuffed pasta
(k) Extra virgin olive oil (l) Paella
(m) Zattar (n) Lavash
- Q.4 Write the short notes of Lebanese cuisine? Write the definition of [15]
mezze, what's come under mezze & how it's prepared?
OR
- Explain in detail the specialty of Spanish cuisine. Explain Tapas and its [15]
popularity.

*****X*****

(1)