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No. of Printed Pages: 1

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SARDAR PATEL UNIVERSITY
F.Y. B.B.A. (H)- (II SEMESTER)
WEDNESDAY, 08-04-2015
02:30PM TO 04:30PM
UM02CBBH01

BASIC 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. (A) What do you understand by cooking? Write a short notes on the origin of cookery. [08]
- (B) Explain the attitude and behavior in the kitchen. [07]
- OR
- Q.1. (A) Draw an organization chart of Kitchen's classical brigade. [08]
- (B) Write the duties and responsibilities of an executive chef. [07]
- Q.2. (A) Describe the aims and objectives of cooking. [08]
- (B) Explain the effects of heat on Protein, Carbohydrates, and vitamins. [07]
- OR
- Q.2. (A) What do you understand by "Menu". Explain its types. [08]
- (B) Write and explain about fruits and vegetables with examples. [07]
- Q.3. Explain all methods of cooking. [15]
- OR
- Q.3. Write and explain French classical menu with examples. [15]
- Q.4. Write a short note on : Bouquet garni, Milk , Breakfast, julienne, brunoise [15]
- OR
- Q.4. Explain the structure of a wheat with a neat diagram. [15]
