

50

(94)

SEAT No. _____

No. of Printed Pages : 1

SARDAR PATEL UNIVERSITY

EXAMINATION PROGRAMME MARCH/APRIL - 2018

B.B.A. (HON)(HM) (3 YEARS) - (II SEMESTER)

Saturday, 31-03-2018

02:00PM TO 04:00PM

NO OF PAGES - 01

UM02CBBH10

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. What is cooking? Explain about the protective cloth/uniform of a chef. [15]
 OR
 Q.1. Draw and explain the classical layout of a kitchen department. [15]
 Q.2. How raw materials are classified? Describe each of them? [15]
 OR
 Q.2. Explain preparation of ingredients for cooking with examples. [15]
 Q.3. Explain the transfer of heat with the help of neat diagrams. [15]
 OR
 Q.3. Explain all methods of cooking with examples. [15]
 Q.4. Define stock and explain the classification of stock with their basic preparation. [15]
 OR
 Q.4. Define Sauce and explain the classification of sauce. [15]

①