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(22)

Sardar Patel University

Vallabh Vidyanagar

FYBBA Hospitality Management- SEM II

Basic Food & Beverage Production – 1 UM02CBBH 01

Wednesday, 19 February 2014, 2.30 - 4.30 pm

Total Marks: 60

- Q1. Define Menu? How it helps in modern day for hotel industry? (15 Marks)
Or
Q1. Explain factors for menu planning? (15 Marks)
- Q2. Discuss how good kitchen lay-out helps in maintaining hygiene? (15 Marks)
Or
Q2. Elaborate the ways to maintain personal hygiene in kitchen? (15 Marks)
- Q3. Describe the concept & method of cooking? (15 Marks)
Or
Q3. What are types of fuels used in hotel kitchen? (15 Marks)
- Q4. Explain Food & Beverage Production Brigade with duties and responsibilities? (15 Marks)
Or
Q4. Describe points for an ideal/good lay-out of kitchen? (15 Marks)
