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SEAT No. \_\_\_\_\_

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**SARDAR PATEL UNIVERSITY**

**EXAMINATION – MARCH/APRIL - 2019**

**B.B.A. (HONS) (HM) (3 YEARS) - (II SEMESTER)**

**TUESDAY, 26-03-2019**

**02:00PM TO 04:00PM**

**UM02CBBH22**

**BASIC FOOD AND BEVERAGE PRODUCTION**

NO OF PAGES - 01

**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. Define cooking. Write a short note on personal hygiene and protective cloth in the Kitchen of a five star hotel. [15]
- OR**
- Q.1. Draw and explain the Classical Brigade of Kitchen Department [15]
- Q.2. What are raw materials? Classify it in details. [15]
- OR**
- Q.2. Explain the Aims and Objectives of cooking food. [15]
- Q.3. Describe the types of heat used in cooking. Explain moist methods of cooking. [15]
- OR**
- Q.3. Explain all the methods of cooking with examples. [15]
- Q.4. Explain Mother sauces and their Derivatives (atleast 5 of each Sauce). [15]
- OR**
- Q.4. Define soup. Explain the classification of soup with examples. [15]

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