

[A-2]

SARDAR PATEL UNIVERSITY
BBA (HON) HM SEMESTER-VII

Day- Thursday
Session: Morning

DATE: 01/12/2016
TIME- 10:00 AM TO 12:00 PM

Subject/course Code: UM07EBBH01

Subject/course Title: 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. (A) What are the job responsibilities of Garde manger? [08]
(B) Briefly explain about different types of Larder equipment. [07]
- OR
- Q.1. (A) Explain the various functions of larder department. [08]
(B) With a neat diagram write down hierarchy of a larder staff. [07]
- Q.2. What are the parts of sandwich? Points to be considered while making a sandwich. [15]
- OR
- Q.2. What are the different types of sandwich? [15]
- Q.3. (A) What are the different types of equipment used in Chinese cuisine? [08]
(B) Name ten types of continental herbs & its usage in cookery. [07]
- OR
- Q.3. (A) Write a brief note on Mexican cuisine. [08]
(B) Briefly explain the uses of wine in cooking. [07]
- Q.4. What are the specialties of French cuisine? Plan a traditional French menu. [15]
- OR
- Q.4. Italian cuisine is distinctive in the cuisine of the world? - Explain [15]
