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SARDAR PATEL UNIVERSITY

Examination Programme

December- 2020 (N.C)

SY BBA (HONS) (H.M)

SEMESTER – III

UM03CBBH11 - Basic Food & Beverage Service - II

DATE: 09/11/2021 (Saturday)

TIME: 10:00 A.M. TO 12:00 P.M.

TOTAL MARKS – 60

Note: 1. All questions carry equal marks.**2. Attempt any 4 (four) from the following 8 (eight) Questions:**

- Q.1. Write a short notes on the following :
- Decanting of wine,
 - Charcutiere
 - Cocktails
 - Mocktails
 - Tea
- Q.2. Explain all Continental sauces with derivatives. Enlist any five dishes with appropriate sauces.
- Q.3. Explain Gueridon Service. Explain the all parts of gueridon Trolley with the help of neat diagram.
- Q.4. What do you understand by Still room. Draw and explain the layout of Still room.
- Q.5. What is "Drive Thru" catering outlet? Explain the common layout of this type of catering services
- Q.6. Explain about the different types of catering services.
- Q.7. Explain the parts and storage of cigars.
- Q.8. Explain about the storage of Ice Creams and draw a layout of the store and dispense area.

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