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SARDAR PATEL UNIVERSITY

Examination Programme January– 2021

SY BBA (HONS) (H.M) SEMESTER – III

UM03CBBH22 - Quantity Food & Beverage Production

DATE: 04/01/2021 (Monday)

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

TOTAL MARKS – 70

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

- Q.1. Describe the Classification of Meat. Explain about the physical and chemical characteristics of Meat.
- Q.2. Explain the Classification of shellfish with appropriate examples.
- Q.3. Explain about the catering operations and management in Railways and Airlines.
- Q.4. Differentiate between Industrial and Institutional catering. Explain about the operations of both types of catering with appropriate examples.
- Q.5. Write in details about the control management systems for checking pilferages and spoilage of the commodities in a five star hotels.
- Q.6. What tools and procedures are used and followed for controlling portions of food?
- Q.7. Describe the typical equipment and techniques used in Indian Cooking.
- Q.8. Describe the Regional And Religious Influences on Indian Cuisine and the eating habits.

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