

SEAT No. _____

No. of Printed Pages : 1

[25]

SARDAR PATEL UNIVERSITY

Examination Programme December- 2020

SY BBA (HONS) (H.M)

SEMESTER – III (CBCS) (NEW COURSE)

UM03CBBH52 - 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 processing of Meat. Explain about the physical and chemical characteristics of Meat.
- Q.2. Explain about the "Crustaceans" and "Molluscs" with 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 equipments and techniques used in Indian Cooking.
- Q.8. Explain about the philosophy of Indian food in detail.

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