

SARDAR PATEL UNIVERSITY
B.B.A. (HON) (HM) (III Semester) Examination
Wednesday, 30th November 2016
2.00 pm - 4.00 pm
UM03CBBH01 : Basic Food & Beverage Production - II

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) Write down advantages and disadvantages of convenience food. [08]
(B) With a neat diagram explain different parts of knife. [07]
- OR**
- Q.1. (A) What do you understand by frying? Explain different types of frying. [08]
(B) Draw a layout of a kitchen of a five star hotel. [07]
- Q.2. Write down classification of soup along with examples. [15]
- OR**
- Q.2. Classify Mother sauces along with derivatives. [15]
- Q.3. (A) With a neat diagram write down various cuts of Pork. [08]
(B) What do you understand by Bacon, Ham, and Gammon? Explain. [07]
- OR**
- Q.3. (A) With a neat diagram write down various cuts of Beef [08]
(B) Explain different types of beef steak. [07]
- Q.4. Write down classification of fish with suitable examples. [15]
- OR**
- Q.4. What are the various uses of eggs in cookery? [15]
