

Seat No.: _____

[A-10]

SARDAR PATEL UNIVERSITY

S.Y.BBA (HONS)(HM), SEM – III (NC)

Thursday, 01/12/2016

TIME: 02:00PM TO 04:00PM

SUBJECT CODE: UM03CBBH02

SUBJECT TITLE: BASIC FOOD AND BEVERAGE SERVICE II

Total Marks: 60

No.Of Pages: 01

Note: 1. Figures to the right indicate marks of the questions.

2. Answers should be precise and to the point.

- Q.1. Explain the following term (any Five): BABA, BOUQUET GARNI, MIREPOIX, CHIFONADE, JULIENNE, ABATS, A LA ANGLAISE, MAYONNAISE [15]
OR
- Q.1. Explain the following term (any Five): CAVIARE, MIS-EN-PLACE, MACEDOINE, SCUM, ZEST, PAYSENNE, BECHAMEL, DEMI GLAZE [15]
- Q.2. Explain 17 course French classical menu in proper sequence with examples. [15]
OR
- Q.2. Explain the factors to be considered for compiling menu. [15]
- Q.3. Elaborate Fast Food Restaurant and explain the method of service. [15]
OR
- Q.3. Draw and explain the layout of any type of Fast Food Outlet and also enlist the equipment requires. [15]
- Q.4. What is Ice Cream? Explain the different categories of Ice Cream. [15]
OR
- Q.4. Write a short note on the Storage and Service of Ice Cream. [15]
