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Seat I	SARDAR PATEL UNIVERSITY	سد و ج
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•	S.Y.BBA (HONS)(HM), SEM – III (3 YRS)	
	Wednesday, 30/11/2016	
	TIME: 02:00PM TO 04:00PM	
	SUBJECT CODE: UM03CBBH10	
	SUBJECT TITLE: QUANTITY FOOD AND BEVERAGE PRODUCTION	
Tota	l Marks: 60 No.Of Pages:	01
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Note	e: 1. Figures to the right indicate marks of the questions.	
	2. Answers should be precise and to the point.	
Q.1.	Define meat. Explain the classification of meats.	[15]
حربيه	OR .	
Q.1.	Write a short note on Fish and shellfish. Explain the classification of fish and shellfish.	[15]
Q.2.	Explain the term Volume catering and the types with proper examples. OR	[15]
Q.2.	What do you understand by Theme banquets? Also explain the Off-premises Catering.	[15]
Q.3.	Elaborate the points should be kept in mind while Indenting for volume feeding. OR	[15]
Q.3.	What are the control procedures to check pilferage and spoilage.	[15]
Q.4.	Give a brief introduction about the Indian regional cuisine. OR	[15]
Q.4.	Explain the regional and religious influences on Indian Cuisine.	[15]
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