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SEAT No. \_\_\_\_\_

No. of Printed Pages : 1

# SARDAR PATEL UNIVERSITY

EXAMINATION, NOVEMBER - 2018

BBA (HONS) (HM), SEM – III (3 YRS)

Tuesday, 20/11/2018

TIME: 02:00PM TO 04:00PM

SUBJECT CODE: UM03CBBH10

SUBJECT TITLE: QUANTITY FOOD AND BEVERAGE PRODUCTION

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. What do you understand by the term Meat? Classify Meats as per the culinary standards. [15]
- OR
- Q.1. Explain all cuts of fish as per culinary Standards. [15]
- Q.2. Explain the term Volume catering and the types with proper examples. [15]
- OR
- Q.2. What do you understand by Hospital Catering? Explain in detail with the help of Hierarchy. [15]
- Q.3. Explain about the purchase systems and specifications. [15]
- OR
- Q.3. Describe in details about inventory control in stores. [15]
- Q.4. Give a brief introduction about the Indian regional cuisine. [15]
- OR
- Q.4. Explain about the types of Indian sweets. [15]



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