No. of Printed Pages: 1

## SARDAR PATEL UNIVERSITY S.Y. BBA (HONS) HM, SEMESTER-III

Time: 02:00 P.M. to 04:00 P.M.

Day- Thursday

Session: Evening

Date:22/11/2018

Total Marks: 60

Subject/course Code: UM03CBBH11 Subject/course Title: Basic Food and Beverage Service - II

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

2. Answers should be precise and to the point.

	2. At	nswers should be precise and to the point.	
Q.1.	(A) (B)	Define any four terminologies: a) Beurre manie b) Croquette c) Fricasse d) Julienne e) Pasta f) Veloute Define any three terminologies: a) Tabasco b) Roux c) Mirepoix d) Gnocchi e) Garnish	[08] [07]
Q.1.	(A) (B)	What is Gueridon service? What are the different types of gueridon trollies? Write advantages and disadvantages of gueridon service.	[08] [07]
Q.2.		Explain what is oenology? What you can explain about the job profile of a wine taster (connoisseur)?	[15]
Q.2.		OR  Comment on cellar location, temperature and storage procedures. Define mixology.	[15]
Q.3.	(A)	What are different types of popular catering? Explain	[80]
Q.3.	(A) (B)	What are the characteristics of fast food restaurants?	[07]
	(-)	OR	
Q.3.	(A)	Write a note on takeaways and home delivery.	[08]
	(B)	Describe the lay out of fast food restaurants	[07]
Q.4.		What are the different parts of a cigar? What are the storage conditions of cigar?  OR	[15]
Q.4.		Brief at least 10 types of assorted ice creams. How ice creams are stored?	[15]

