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SEAT No. _____

No. of Printed Pages : 1

SARDAR PATEL UNIVERSITY**EXAMINATION PROGRAMME MARCH/APRIL - 2018****B.B.A. (HON)(HM) (3 YEARS) - (II SEMESTER)****Saturday, 31-03-2018****02:00PM TO 04:00PM**

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UM02CBBH10**BASIC FOOD AND BEVERAGE PRODUCTION - I****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. What is cooking? Explain about the protective cloth/uniform of a chef. [15]

OR

Q.1. Draw and explain the classical brigade of a kitchen department. [15]

Q.2. How raw materials are classified? Describe each of them? [15]

OR

Q.2. Explain preparation of ingredients for cooking with examples. [15]

Q.3. Explain the transfer of heat with the help of neat diagrams. [15]

OR

Q.3. Explain all methods of cooking with examples. [15]

Q.4. Define stock and explain the classification of stock with their basic preparation. [15]

OR

Q.4. Define Sauce and explain the classification of sauce. [15]

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