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SARDAR PATEL UNIVERSITY
BBA (HON) HM SEMESTER-III

Day- Thursday

Session: Evening

Subject/course Code: UM03CBBH11

Subject/course Title: BASIC FOOD AND BEVERAGE SERVICE - II

TOTAL MARKS: 60

DATE: 01/12/2016

Time- 02:00 PM TO 04:00 PM

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

2. Answers should be precise and to the point.

- Q.1. (A)** Write a note on rules to be observed while carving. [08]
(B) Explain any of the following terms: i) Crouquettes ii) Aperitiff iii) Bechamel iv) Bouquet Garni v) Champignon vi) Caviare vii) Julienne viii) Entremet ix) Roux x) Mis-en-place [07]

OR

- Q.1. (A)** What is Gueridon service? Write advantages and disadvantages of gueridon service [08]
(B) Explain : i) Flambéing ii) Cellar iii) Still room [07]

- Q.2.** Explain what is Oenology and Mixology [15]

OR

- Q.2.** Write in detail the service methods in fast food restaurants [15]

- Q.3. (A)** Write a note on speed and portion control on fast food outlets [08]
(B) What are your views of gaining popularity of fast food outlets on present century [07]

OR

- Q.3. (A)** What are various types of ice creams? [08]
(B) How ice creams are produced? [07]

- Q.4.** What are different parts of cigar and write a note on service and storage procedure of cigar [15]

OR

- Q.4.** What are the basic varieties of ice creams? Describe its storing and service procedures? [15]
