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[20]

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SARDAR PATEL UNIVERSITY

VALLABH VIDYA NAGAR

EXAMINATION NOVEMBER – 2017

Date: 13/11/2017 (MONDAY)

T.Y. B.B.A.(H)(HM) - (V SEMESTER)

UM05CBBH09

ADVANCE FOOD AND BEVERAGE PRODUCTION - II

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. Explain the concept of plate presentation. [15]
OR
- Q.1. What do you understand by food presentation? Explain the points a professional chef keep in mind while presenting the food on plate. [15]
- Q.2. Explain the types of nutrients. [15]
OR
- Q.2. Explain balanced diet and nutritional analysis with the help of food pyramid guide. [15]
- Q.3. Write the job description of Executive Chef of a five star hotel. [15]
OR
- Q.3. Differentiate among maximum cost, minimum cost and average cost of a fixed menu. [15]
- Q.4. Why is research and development so important in food business? [15]
OR
- Q.4. What is organoleptic and sensory evaluation of food? [15]

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