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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) (4 YEARS) (NC) - (V SEMESTER)

UM05CBBH01

QUANTITY 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 factors affecting the eating habits of Indian People. [15]  
OR
- Q.1. Write the introduction and Historical Background about the Indian Regional Cuisine. [15]
- Q.2. Explain the historical Background, typical equipments, ingredients and staple diet of Bengoli Cuisine. [15]  
OR
- Q.2. Explain the historical Background, typical equipments, ingredients and staple diet of Gujarati Cuisine. [15]
- Q.3. Explain the historical Background, typical equipments, ingredients and staple diet of Punjabi Cuisine. [15]  
OR
- Q.3. Explain the historical Background, typical equipments, ingredients and staple diet of Kashmiri Cuisine. [15]
- Q.4. Explain all Indian Breads and their making techniques. [15]  
OR
- Q.4. Explain all types of Indian Sweets. [15]

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