

SEAT No. _____

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[1 & A-4]

SARDAR PATEL UNIVERSITY

VALLABH VIDYA NAGAR

EXAMINATION PROGRAMME: NOVEMBER-2017

DATE: 24/11/2017 (FRIDAY)

TIME: 10:00AM – 12:00PM

Fo.Y. B.B.A.(H)(HM) - (VII SEMESTER)

UM07EBBH01

ADVANCE 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. Draw and Explain the brigade of a larder kitchen of a five star hotel. [15]
OR
- Q.1. Explain the traditional layout of a garde manger of a five star hotel with the help of a neat diagram. [15]
- Q.2. Describe the major components/parts of sandwich with examples. [15]
OR
- Q.2. Explain the modern approach to sandwiches in Hotels. [15]
- Q.3 Explain the uses of herbs and wine in cooking . [15]
OR
- Q.3 List any 10 continental herbs with a brief description. Explain wine pairing. [15]
- Q.4 Explain historical background, geographical location, typical ingredients and equipments, festive dishes and staple diet of Italian Cuisine. [15]
OR
- Q.4 Explain historical background, geographical location, typical ingredients and equipments, festive dishes and staple diet of Mexican Cuisine. [15]

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