

SEAT No. _____

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SARDAR PATEL UNIVERSITY
EXAMINATION PROGRAMME - APRIL 2017
FO.Y. B.B.A. (H) - (VIII SEMESTER)

TUESDAY, 11-04-2017

2:00PM TO 4:00PM

NO OF PAGES - 01

UM08EBBH01

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. What do you understand by plated food and why is it done? Explain the role of color in plating the food. [15]
- OR**
- Q.1. Explain the emerging trends of food presentation. [15]
- Q.2. Describe a food pyramid with respect to a balanced diet. [15]
- OR**
- Q.2. Explain in details the principles of healthy cooking. [15]
- Q.3. What managerial functions have to be performed by the chef in the kitchen? [15]
- OR**
- Q.3. Differentiate among maximum cost, minimum cost and average cost of a fixed menu. [15]
- Q.4. Explain organoleptic and sensory evaluation in details. [15]
- OR**
- Q.4. What is testing of new equipment? Why is it done? [15]
