

SEAT No. \_\_\_\_\_

No. of Printed Pages : \_\_\_\_\_

[52 & A-41]

**SARDAR PATEL UNIVERSITY**  
**EXAMINATION PROGRAMME – MARCH/APRIL- 2018**  
**FO.Y. B.B.A. (H) (HM) - (VIII SEMESTER)**

Wednesday, 11-04-2018

02:00PM TO 04:00PM

UM08EBBH01

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**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 Food presentation. [15]  
OR
- Q.1. Describe about the Merging of flavours, Shapes and textures on the plate. [15]  
in the context of plate presentation.
- Q.2. Define nutrients and their types. What do you mean by the term balance in [15]  
the food.  
OR
- Q.2. Explain the food pyramid in context of balanced diet. [15]
- Q.3. A What do you understand by the word kitchen organization? [08]  
B Write The Job Description Of an Executive Chef. [07]  
OR
- Q.3. What managerial skills and knowledge should a Head chef have apart [15]  
from the kitchen operation?
- Q.4. Explain about the food trials. And also explain its importance and purpose. [15]  
OR
- Q.4. Explain about the sensory evaluation of food. [15]

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