

Roll No.

Total No. of Pages : 02

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B.Sc.(Catering and Culinary Arts) (2015 & Onwards) (Sem.-4)

CULINARY ARTS – VI (QUQNTITY FOOD KITCHEN)

Subject Code : BSCCA-401

M.Code : 74360

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.**

SECTION-A

- 1. Write briefly :**
- a) Braising Pan
 - b) Pulveriser
 - c) Cook-Chill
 - d) Area allocation
 - e) Volume Feeding
 - f) Standard Recipes
 - g) Hamam Dasta
 - h) Galley
 - i) Mobile Catering
 - j) Cyclic Menu

SECTION-B

2. Write short notes on standard purchase specification.
3. Describe the importance of cyclic menu in institutional catering.
4. Mention the principles of indenting for volume production.
5. List & briefly explain the criteria while selecting equipment.
6. What are the objectives of Food Presentation?

SECTION-C

7. Discuss the space allocation for various sections of a quantity kitchen serving North Indian cuisine.
8. Explain in detail the challenges of volume catering.
9. Describe the different types of large equipment used in Quantity Food Cooking.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.