

SECTION-B

2. Discuss the salient feature of airline catering. Name **any five** essential equipment found in an aircraft galley.
3. Briefly explain the elements of food presentation.
4. Write **any five** heavy equipments required for volume feeding with two lines description of each.
5. Discuss the impact of artificial flavouring agents used in the food industry.
6. What are the characteristics of railway catering?

SECTION-C

7. What is the role of standard recipe and standard purchase specification in the food industry?
8. Discuss the various purchase systems adopted in catering industry.
9. Write the principles of planning for quantity food production with regard to space allocation, staffing and equipment selection.

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.