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B.Sc.(Catering and Culinary Arts) (2015 & Onwards) (Sem.-4) CULINARY ARTS - VI (QTY FOOD KITCHEN)

Subject Code: BSCCA-401 M.Code: 74360

Time: 3 Hrs. Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- 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. Purchase specification
- b. Aroma
- c. Mobile catering
- d. Hamam dasta
- e. Aircraft galley
- f. FIFO
- g. Indent
- h. Natural flavour
- i. Pulveriser
- j. Flavour intensifier

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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.

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