



### **SECTION-B**

- Q2 Write a short note on Standard Purchase Specification.
- Q3 Describe Mobile catering.
- Q4 How Central Production Unit Works? Explain.
- Q5 Give highlights of Hospital Catering.
- Q6 Give five points on care and maintenance of Volume cooking Equipments.

### **SECTION-C**

- Q7 What is Portion Size? What factors affect the Portion Size for Volume Catering and how do we control Portion Size? (2+4+4)
- Q8 Plan a weekly cyclic menu for a Girls Boarding School of 350 girls. Permissible food budget of Rs. 90/- per student. Meals included are Breakfast, Lunch and Dinner. (10)
- Q9 What do you understand by the term Volume Cooking? What points must be kept in mind while selecting equipments for Volume Cooking? (4+6)