Roll No.
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Total No. of Pages: 02

Total No. of Questions: 09

B.Sc.(HMCT) (2013 To 2017 Batch) (Sem.-3)

FOOD PRODUCTION – III Subject Code: BSHM-301

Paper ID : [C1114]

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**

# Q1. Answer briefly:

- a) What is Salamander?
- b) What do you understand by Off Premise Catering?
- c) Explain the term Indenting.
- d) What is a Modular Kitchen?
- e) Describe Industrial Catering.
- f) What is the role of Appraisals?
- g) Explain A la Carte Menu.
- h) What is Cruise Lines Catering?
- i) What is a Batch Oven?
- i) What is a Formal Purchasing Technique?

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## **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)

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