

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 18

BHMCT (Sem.-3)
FOOD PRODUCTION THEORY-III
Subject Code : BH-203
M.Code : 14532

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying $2\frac{1}{2}$ (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

Write short notes on :

1. Pulveriser
2. EOQ
3. Convenience Food
4. Bin Card
5. Commissary
6. Breakdown Maintenance
7. Indent
8. Batch-Oven
9. Cafeteria
10. Banquet Function Sheet

SECTION-B

11. Discuss the importance of cyclic menu in the industrial catering.
12. Briefly Explain CPU.
13. Write a short note on Standard Purchase Specification.
14. Plan and Justify three course menu for lactating Mother.
15. Draw Indent Sheet and briefly explain its advantages.

SECTION-C

16. Explain the practical difficulties while indenting for volume feeding.
17. Discuss the salient features of Airline Catering.
18. List any five (5) Heavy Equipment used in bulk cooking and give the care and maintenance of any two.

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.