

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

**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<sup>1</sup>/<sub>2</sub> (Two and Half) marks each and students has 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**

**1. Write short notes on :**

- a) Galley
- b) Combi-Oven
- c) CPU
- d) FIFO
- e) Buffer Stock
- f) AMC
- g) Diet Menu
- h) Preventive Maintenance
- i) Cafeteria
- j) Purchase Specification

### SECTION-B

2. How transport (mobile) catering plays a vital role in our Country?
3. Explain the objectives of production planning.
4. Discuss the challenges associated with flight kitchens.
5. Plan and justify three course for a pregnant lady.
6. How volume feeding is different from regular restaurant feeding?

### SECTION-C

7. What one factors will consider for planning menu for college students?
8. List and explain various methods of Purchasing.
9. Discuss the role of modern equipment in the scope, development and growth of outdoor catering.

**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.**