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Total No. of Pages : 02

Total No. of Questions : 18

**BHMCT (E-I) (Sem.-7)**  
**FOOD & BEVERAGE PRODUCTION-VI**  
Subject Code : BH-403  
M.Code : 14575

Time : 3 Hrs.

Max. Marks : 30

**INSTRUCTIONS 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 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. Service charge
2. Standard Recipe
3. SPS
4. Butchers yield
5. FIFO
6. Sandwich Spread
7. Dubary
8. Croutones
9. Carmen
10. Cheddar

### **SECTION-B**

11. What is Food Costing? Briefly introduce.
12. How do we calculate selling price of food items?
13. Explain Meat Tags with proper tag diagram.
14. Explain Club sandwich in brief with help of a diagram.
15. Explain Characteristics of Mozzarella cheese with country of origin and type of milk used in preparation.

### **SECTION-C**

16. How does a Food production department establish purchase specifications with supplier?
17. List 10 food items with their classical food accompaniments.
18. What is Bleu vein cheese? Give examples. Explain full procedure involved in preparation.

**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.**