Roll No.

Total No. of Pages: 02

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

> Subject Code: BSHM-301 M.Code: 12089

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) Write any four equipments used in off-premise catering.
- b) Write the difference between purchasing and indenting.
- c) What do you mean by food cost?
- d) Define Indenting.
- e) Write the usage of pulverizer.
- f) Write the definition of marine catering.
- g) What is function prospectus?
- h) Write any four type of industrial and institutional catering.
- i) What do you understand by the term catering establishment?
- i) What is bin card?

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SECTION-B

- Q2. List the challenges of volume cooking.
- Q3. What factors influence the planning of a catering establishment?
- Q4. List atleast five metals that can be used for the fabrication of kitchen equipments.
- Q5. What are the factors to be kept in mind while designing stores?
- Q6. List some challenges of off-premise catering.

SECTION-C

- Q7. Describe at least five important large equipments used in quantity food cooking.
- Q8. Explain in detail the process of preparation and service of food in trains.
- Q9. Classify quantity kitchen equipments with the help of examples. Explain the points to be considered while processing this equipment.

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.

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