

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.