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B.Sc.(Catering and Culinary Arts) (2015 & Onwards) (Sem.-4)

CULINARY ARTS – VI (QUQNTITY FOOD KITCHEN)

Subject Code : BSCCA-401

M.Code : 74360

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **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

1. Write briefly :
- a) Braising Pan
 - b) Pulveriser
 - c) Cook-Chill
 - d) Area allocation
 - e) Volume Feeding
 - f) Standard Recipes
 - g) Hamam Dasta
 - h) Galley
 - i) Mobile Catering
 - j) Cyclic Menu

SECTION-B

2. Write short notes on standard purchase specification.
3. Describe the importance of cyclic menu in institutional catering.
4. Mention the principles of indenting for volume production.
5. List & briefly explain the criteria while selecting equipment.
6. What are the objectives of Food Presentation?

SECTION-C

7. Discuss the space allocation for various sections of a quantity kitchen serving North Indian cuisine.
8. Explain in detail the challenges of volume catering.
9. Describe the different types of large equipment used in Quantity Food Cooking.

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.