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B.Sc.(HMCT) (2014 To 2017 Batch) (Sem.-3)

FOOD PRODUCTION – III

Subject Code : BSHM-301

M.Code : 12089

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) Answer briefly :

- a) What is menu planning?
- b) What is cooling equipment?
- c) Describe mass feeding.
- d) Procedure of selecting equipment.
- e) Define Industrial Catering.
- f) Types of institutional and industrial catering.
- g) Branches of mobile catering.
- h) What do you understand by theme party?
- i) What do you understand by flight kitchen?
- j) What kind of problem associated with institutional catering?

SECTION-B

- 2) Explain care and maintenance of equipments.
- 3) What points to be consider while menu planning?
- 4) Explain Principle of planning of space allocation in food production.
- 5) What do you understand by concept central processing unit?
- 6) What is Scope for development in volume feeding?

SECTION-C

- 7) Equipment required for mass and volume feeding and care and maintenance of them?
- 8) Explain scope for growth in volume feeding. Explain the problem associated with volume feeding.
- 9) Difference between off premises catering & on premises 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.