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Total No. of Pages : 02

Total No. of Questions : 09

**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 2½ (Two and Half) marks each and students has 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**

**1. Write short notes on :**

- a. Service charge
- b. Standard Recipe
- c. SPS
- d. Yield
- e. LIFO
- f. Sandwich garnish
- g. Doria
- h. Crudites
- i. St. Gremaine
- j. Camembert Cheese





**SECTION-B**

2. Explain Food Costing.
3. How to do the yield testing?
4. Explain bin tag with proper bin tag diagram.
5. Explain sandwich in brief with help of a diagram.
6. Explain Characteristics and use of a culture in Cheese making.

**SECTION-C**

7. How stores of a hotel establish purchase specifications with supplier?
8. What do you understand by the term accompaniments? Explain.
9. What is Bleu vein cheese? Give examples and production process.

**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.**

