

Subject Title: Quality Food Production Skills

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Year: II

Semester: IV

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Unit - I: QFP, PLANNING AND CONTROL

1. Write a detail on principles of food production
2. What is a standardized recipe? Give its importance and use for production control.
3. How is quality controlled in food production? Mention the ways to control microbial quality of food.
4. Write a detail on safeguarding food production

Unit - II: QFP, FOOD PURCHASING, STORAGE AND KITCHEN PRODUCTON

1. Discuss in detail about purchasing, it's modes and methods.
2. Write a note on storage and production. What are the general procedures in institutional and commercial food production?
3. Write an essay on cooking equipments

Unit - III: FOOD MANAGEMENT : RECORD AND CONTROLS

1. Write in detail about the records necessary for a catering unit
2. What is a budget? Explain its types.

Unit - IV : DELIVERY AND SERVICE STYLES

1. What are the components of food service system? Explain in detail.
2. Explain in detail the methods of delivery.
3. Give an explanation about different types of service systems.
4. Write about the different types of services.