

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**B.Sc.(HMCT) (2013 To 2017 Batch) (Sem.-3)**

## FOOD PRODUCTION – III

**Subject Code : BSHM-301**

**Paper ID : [C1114]**

**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

**Q1. Answer briefly :**

- a) What is Salamander?
- b) What do you understand by Off Premise Catering?
- c) Explain the term Indenting.
- d) What is a Modular Kitchen?
- e) Describe Industrial Catering.
- f) What is the role of Appraisals?
- g) Explain A la Carte Menu.
- h) What is Cruise Lines Catering?
- i) What is a Batch Oven?
- j) What is a Formal Purchasing Technique?

### SECTION-B

- Q2 Write a short note on Standard Purchase Specification.
- Q3 Describe Mobile catering.
- Q4 How Central Production Unit Works? Explain.
- Q5 Give highlights of Hospital Catering.
- Q6 Give five points on care and maintenance of Volume cooking Equipments.

### SECTION-C

- Q7 What is Portion Size? What factors affect the Portion Size for Volume Catering and how do we control Portion Size? (2+4+4)
- Q8 Plan a weekly cyclic menu for a Girls Boarding School of 350 girls. Permissible food budget of Rs. 90/- per student. Meals included are Breakfast, Lunch and Dinner. (10)
- Q9 What do you understand by the term Volume Cooking? What points must be kept in mind while selecting equipments for Volume Cooking? (4+6)