

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

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

CULINARY ARTS – VI (QTY FOOD KITCHEN)

Subject Code : BSCCA-401

Paper ID : [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. Salamander
- b. Gauge
- c. Commercial catering
- d. Quality assurance
- e. Blast freezer
- f. LIFO
- g. Bin Card
- h. Breakdown maintenance
- i. Appraisals
- j. FSI

SECTION-B

2. What is Cruise catering? List five challenges of the off premises catering.
3. What factors influence the staffing and duties of staff in a Quantity food kitchen?
4. Briefly explain how a menu impacts the selection of equipment.
5. What is breakdown maintenance? List at least five points on care and maintenance of the equipment.
6. What are the limitations while planning a menu for a Food truck?

SECTION-C

7. What are the various types of caterings? Explain with help of a flow chart and briefly explain each type.
8. What can be the possible layouts or setups of Quantity Kitchen? Roughly draw and explain each one in detail.
9. What are factors to be considered while purchasing, selecting and placing the equipment for a Kitchen?