

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-3)
FOOD PRODUCTION THEORY-III
Subject Code : BH-203
Paper ID : [C0320]

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION 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 has to attempt any TWO questions.

SECTION A

- 1. Write short notes on :**

- a) FIFO
- b) Bin Card
- c) Pulverizer
- d) Lead time
- e) E.O.Q.
- f) Function Prospectus
- g) Purchase Order
- h) Cook-chill
- i) Commissary
- j) Danger Zone

SECTION B

2. List down the problems associated with off-premises catering.
3. Briefly explain the different purchasing techniques.
4. Plan and justify three course menu for diabetic patient.
5. Differentiate between preventive maintenance & breakdown maintenance.
6. Write a short note on Central Production Unit.

SECTION C

7. *"Menu planning plays a major role in the food industry."* Discuss with reference to Airline Catering.
8. Discuss the role of indent and standard recipe in maintaining the kitchen food cost.
9. Explain the factors that affect the selection of kitchen equipments for bulk food production.