

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (E-I) (Sem.-7)
FOOD & BEVERAGE PRODUCTION-VI
Subject Code : BH-403
Paper ID : [C0350]

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 have to attempt any TWO questions.

SECTION-A

1. Write short notes on :
 - a. Purchase Order
 - b. Delivery Note
 - c. Statement of Account
 - d. Stock Control
 - e. Par Stock
 - f. Book maker sandwich
 - g. Doria
 - h. Celestine
 - i. Feta Cheese
 - j. Gouda cheese

SECTION-B

2. How to ensure portion control in food production department?
3. What is yield testing? Explain.
4. Importance of bread selection in sandwich making.
5. List at least 5 different open faced sandwiches.
6. Explain emmenthal cheese.

SECTION-C

7. How does the business document play a vital role in food costing and its controlling?
8. List at least 10 soup classical garnishes.
9. What is fresh cottage cheese, explain step by step procedure involved?