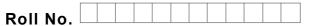


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Total No. of Pages : 02

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  $2^{1}/_{2}$  (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 on : count count wi

- 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



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### **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?