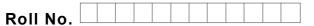


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Total No. of Pages : 02

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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?