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Total No. of Questions : 18

Total No. of Pages : 02

BHMCT (Sem.-3)
FOOD PRODUCTION THEORY-III
Subject Code : BH-203
M.Code : 14532

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 have 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

Write short notes on :

1. Pulveriser
2. EOQ
3. Convenience Food
4. Bin Card
5. Commissary
6. Breakdown Maintenance
7. Indent
8. Batch-Oven
9. Cafeteria
10. Banquet Function Sheet

SECTION-B

11. Discuss the importance of cyclic menu in the industrial catering.
12. Briefly Explain CPU.
13. Write a short note on Standard Purchase Specification.
14. Plan and Justify three course menu for lactating Mother.
15. Draw Indent Sheet and briefly explain its advantages.

SECTION-C

16. Explain the practical difficulties while indenting for volume feeding.
17. Discuss the salient features of Airline Catering.
18. List any five (5) Heavy Equipment used in bulk cooking and give the care and maintenance of any two.



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SECTION-A

Write short notes on :

1. Mobile catering
2. Standard Purchase Specification
3. Portion control
4. Central Production Unit
5. Galley
6. Cyclic Menu
7. Standard Recipe
8. Indent
9. Preventive Maintenance
10. Combi-oven

SECTION-B

11. Briefly explain the characteristics of sea catering.
12. List the important point of care and maintenance of stores.
13. Discuss any five equipments that are used for portion control with their uses.
14. What are the key points to be kept in mind while selecting a supplier for purchasing?
15. Plan and justify three course menus for high blood pressure patient.

SECTION-C

16. Briefly explain the concept of off-premises catering in India.
17. List at least ten large equipments used in Quantity Food Kitchen. Describe two Equipments along their uses.
18. Discuss the various challenges faced by chefs while indenting for volume feeding organizations.



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SECTION-A

1. Write short notes on :
- a) Pulverizer
 - b) LIFO
 - c) Preventive Maintenance
 - d) Bin Card
 - e) Lead Time
 - f) Central Processing Units (CPU)
 - g) Outdoor Catering
 - h) Cafeteria
 - i) Vegetable processor
 - j) Diet Menu.

SECTION-B

2. What do you understand by the term volume cooking?
3. Discuss the characteristic of Airlines Catering.
4. Differentiate between Industrial Catering and Institutional Catering.
5. List 5 kitchen equipments required in bulk cooking and describe their uses.
6. What are the challenges associated with Institutional Catering?

SECTION-C

7. What are the important factors for planning menus for Hospital catering? Explain diet menus.
8. Write in details the process of preparation and service of food in Railway Catering.
9. What are the principles of Indenting for Volume feeding?

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