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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-3)
FOOD PRODUCTION THEORY-III
Subject Code : BH-203
M.Code : 14532
Date of Examination : 14-12-22

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **ONE** mark each.
2. SECTION-B contains **FIVE** questions carrying **2¹/₂** (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

1. Write short notes on :

- a) Cyclic menu
- b) Blast freezer
- c) Steam jacketed kettle
- d) Standardized recipe
- e) Volume feeding
- f) Mobile catering
- g) Diet menu
- h) Central production unit
- i) Walk in cooler
- j) Pantry car.

SECTION-B

2. Explain the use care and maintenance of Tandoor.
3. Discuss the types of institutional catering and its menu planning principles .
4. Write the reasons for growth and development of off premises catering in detail.
5. Explain the characteristics of airline catering with relevant examples.
6. Write the principles of indenting for volume feeding

SECTION-C

7. Discuss the points to be considered in planning menus for mobile catering units.
8. Explain the problems associated with off premises catering.
9. Explain the process of modifying recipes for indenting for large scale catering.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.