

**B. Sc (HMCT) (Sem. 3)**  
**FOOD PRODUCTION -III**  
**Subject Code: BSHM-301**  
**Paper ID: C1114**

**Time: 3 Hrs.**

**Max. Marks: 60**

1. Section A is **COMPULSORY** consisting of **TEN** Questions carrying **TWO** marks each
2. Section B contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. Section C contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

1.
  - a) What is volume feeding ?
  - b) What is the function of salamander?
  - c) Define cyclic menu.
  - d) What is portion size?
  - e) What is industrial catering
  - f) What is the role of galley in aero planes?
  - g) Define out door catering.
  - h) What is mobile catering?
  - i) What is bin card?
  - j) What do you mean by spoilage in kitchen?

2. What are the points to be considered while planning menu for school or college students?
3. What are the factors to be kept in mind while designing stores?
4. What are the factors to be considered while selecting equipments for bulk cooking?
5. List the challenges of cruise line catering.
6. Explain the concept of diet menus and nutritional aspect of food.

### **SECTION C**

7. What are the problems associated with the institutional and industrial catering?
8. Explain the function of central production unit in out door catering.
9. Define standard purchase specifications and draw the format of the same.

Roll No. \_\_\_\_\_ Total No. of Pages : 02  
Total No. of Questions : 09  
B.Sc.(HMCT) (2013 To 2017 Batch) (Sem.-3)  
**FOOD PRODUCTION – III**  
Subject Code : BSHM-301  
Paper ID : [C1114]  
Time : 3 Hrs. Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A**

**Q1. Answer briefly :**

- a) What is Salamander?
- b) What do you understand by Off Premise Catering?
- c) Explain the term Indenting.
- d) What is a Modular Kitchen?
- e) Describe Industrial Catering.
- f) What is the role of Appraisals?
- g) Explain A la Carte Menu.
- h) What is Cruise Lines Catering?
- i) What is a Batch Oven?
- j) What is a Formal Purchasing Technique?

**SECTION-B**

- Q2 Write a short note on Standard Purchase Specification.
- Q3 Describe Mobile catering.
- Q4 How Central Production Unit Works? Explain.
- Q5 Give highlights of Hospital Catering.
- Q6 Give five points on care and maintenance of Volume cooking Equipments.

**SECTION-C**

- Q7 What is Portion Size? What factors affect the Portion Size for Volume Catering and how do we control Portion Size? (2+4+4)
- Q8 Plan a weekly cyclic menu for a Girls Boarding School of 350 girls. Permissible food budget of Rs. 90/- per student. Meals included are Breakfast, Lunch and Dinner. (10)
- Q9 What do you understand by the term Volume Cooking? What points must be kept in mind while selecting equipments for Volume Cooking? (4+6)

**Total No. of Questions : 09**

**Total No. of Pages : 02**

**B.Sc.(HMCT) (2011 & Onward) (Sem.-2)**

## FOOD PRODUCTION-II

**Subject Code : BSHM-201**

**Paper ID : [C1108]**

**Time : 3 Hrs.**

**Max. Marks : 60**

**INSTRUCTION TO CANDIDATES :**

- 1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
- 2. SECTION-B contains FIVE questions carrying FIVE marks each and students has to attempt any FOUR questions.**
- 3. SECTION-C contains THREE questions carrying TEN marks each and students has to attempt any TWO questions.**

## SECTION-A

**1. Write briefly :**

- (a) What is tandoori marination.
- (b) Darne
- (c) Ham
- (d) Name any 4 speciality dishes of Goa.
- (e) Herbs
- (f) Rigor Mortis
- (g) Panch Phoran
- (h) Dum
- (i) Full cream
- (j) Rasam

## SECTION-B

2. Classify vegetables with examples.
3. How do we select fish?

(S-2) 1183

[M - 12077]

4. Uses of nuts in cooking.
5. Classify fish with examples.
6. How can we improve the colour of vegetables and retain their nutrients while cooking.

### SECTION-C

7. Write in detail about Kashmiri cuisine ingredient used, preparation methods and utensils used in cooking.
8. Draw a neat diagram of cuts and uses of lamb.

Or

Draw the layout of large kitchen.

9. What is the importance of Large Scale Commercial Cooking? Explain.



## **SECTION-B**

- 2) What are problems related to outdoor caterings?
- 3) Write short note on Hospital Catering?
- 4) What are the Principles of Indenting?
- 5) What are the problems associated to Industrial Catering?
- 6) What is standard purchase specification?

## **SECTION-C**

- 7) Discuss Rail Catering.
- 8) What is a Purchase System?
- 9) What factors will you keep in mind while planning a Menu for Theme Party?



[illegible]

**Total No. of Questions : 09**

### FOOD PRODUCTION - III

**Subject Code : BSHM-301**

Paper ID : [C1114]

**Time : 3 Hrs.**

**Max. Marks : 60**

**INSTRUCTIONS TO CANDIDATES :**

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

**1. Write briefly :**

- a) What is bulk cooking?
- b) What is the function of vacuum packing machine?
- c) Define dietary.
- d) What is indenting?
- e) What is institutional catering?
- f) What is the role of pantry car in train?
- g) Explain off- premises- catering.
- h) What is mobile catering?
- i) Define par stock.
- j) What do you mean by pilferage in kitchen?



### **SECTION-B**

2. What are the points to be considered while planning menu for volume feeding outlets?
3. What is the difference between purchasing and indenting?
4. List and briefly explain the criteria while selecting equipments for volume feeding.
5. How does the concept of "central processing unit" help railways catering operations?
6. How is the hospital catering different from other catering establishments?

### **SECTION-C**

7. Differentiate between industrial and institutional catering and describe how they are different from commercial catering establishments.
8. Explain how communication and planning play a major role in off-premises catering.
9. How do standard purchase specifications help to control the quality of purchases?