|                           | Utech                                |
|---------------------------|--------------------------------------|
| Name:                     |                                      |
| Roll No.:                 | To Sharm by Knowledge End Excilinate |
| Invigilator's Signature : |                                      |

# CS/BHM/SEM-6/HM-602/2010 2010

# FOOD PRODUCTION

Time Allotted: 3 Hours Full Marks: 70

The figures in the margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

# **GROUP - A**

## (Multiple Choice Type Questions)

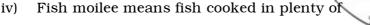
1. Choose the correct alternatives for any ten of the following:

 $10 \times 1 = 10$ 

- i) Galantine means a dish made from
  - a) vegetables
  - b) meat.
- ii) Liaison is a mixture of egg and
  - a) cream
  - b) butter.
- iii) Marjoram is a (an) ..... scented herb.
  - a) lemon
  - b) orange.

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- a) coconut milk
- b) peanut butter.
- v) Rista is a minced meat preparation a speciality from
  - a) Kashmir
  - b) Uttar Pradesh.
- vi) Dosa is a type of savoury
  - a) pancake
  - b) roll.
- vii) Allspice is cultivated in
  - a) South Africa
  - b) Europe.
- viii) Broich is a light French
  - a) Roll
  - b) Cake.
- ix) Inventory control is a tool for ...... Management.
  - a) Middle
  - b) Line.
- x) Menu is a ..... management tool.
  - a) tangible
  - b) intangible.
- xi) Salsa is a speciality item from
  - a) Italy
  - b) Mexico.
- xii) One portion of cutlet commonly contains

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- a) 1 pc
- b) 2 pcs.



#### **GROUP - B**

## (Short Answer Type Questions)

Answer any three of the following.

- $3 \times 5 = 15$
- 2. Draw an organizational chart of a Dhaba and describe the duties and responsibilities in each cadre.
- 3. Draw an organizational chart of a College Canteen and describe the duties and responsibilities in each cadre.
- 4. Write a short note on the importance of Work Space Planning in a Canteen.
- 5. Write a short note on the selection of Mechanical Equipment in ODC.
- 6. Write a short note on the importance of standardized recipe in an ODC.

#### **GROUP - C**

#### (Long Answer Type Questions)

Answer any *three* of the following.

- $3 \times 15 = 45$
- 7. Give a brief description of different types of Off Premise Catering.
- 8. Draw a kitchen layout for a large Fast Food Outlet.
- 9. Briefly describe the points of considerations for a temporary Function Kitchen layout.
- 10. Draw the layout of a Dual Food Kiosk having back to back Workspace.
- 11. Briefly describe the step by step selection of menu items for a Ceremonial Catering representing cosmopolitan taste of items.

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