



Name : .....

Roll No. : .....

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 × 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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- iv) Fish moilee means fish cooked in plenty of
  - 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
  - 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.

