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NBHM-501

(Following Paper ID and Roll No. to be filled in your Answer Book)

PAPER ID : 174507

Roll No.

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B.H.M.C.T.**(Semester-V) Theory Examination,2014-15****FOOD PRODUCTION & PATISSERIE-V***Time : 2 Hours]**[Total Marks : 50*

1. Attempt any **four** parts: **(3x4=12)**
- Explain contract catering.
 - What are the equipments used in quantity kitchens?
 - Draw a neat diagram of staff hierarchy of volume / quantity kitchen.
 - What is Sandwich ? Explain with examples.
 - Write a note on Burger.
 - What is convenience food?

2. Attempt any two parts: (7x2=14)

- a) Convenience food in fast food operations have made great impact in day today's life, justify the statement. What are the advantages & disadvantages of convenience food?
- b) What do you mean by the term Quantity Food Production? Prepare a hierarchy of kitchen department of a five star hotel. Enlist the various duties & responsibilities of Sous Chef.
- c) What do you mean by the term "Hamburger" explain in detail about the various components used to prepare it..
- d) Explain various types of Sandwiches.

3. Attempt any two parts: (6x2=12)

- a) Indenting & Costing plays a vital role for any catering establishment. Prepare an Indent sheet for any catering establishment.
- b) Explain Cook chill system.
- c) "Banqueting is an important function of catering establishment" – explain.

4. Attempt any four parts: (3x4=12)

- a) Plan a banquet menu for 100 pax dinner for birthday party.

- b) What do you understand by Institutional Catering?
- c) What are the different factors which must be considered while planning an airline meal. Enlist the various equipments used in such operations.
- d) Explain Cook chill system.
- e) Explain advantages & disadvantages of convenience foods.
- f) What are the objectives of Large scale commercial catering.

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