

Roll No. 

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Total No. of Pages : 01

Total No. of Questions : 08

B.Sc.(HMCT) (2014 To 2017 Batch) (Sem.-3)

**FOOD PRODUCTION – III**

Subject Code : BSHM-301

M.Code : 12089

Date of Examination : 01-07-21

Time : 2 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. Attempt any FIVE question(s), each question carries 12 marks.

1. List at least five points on the care and maintenance of equipments.
2. Write a short note on purchase specification.
3. Briefly explain the meat and fish storage.
4. What are the characteristics of railway catering?
5. List the factors to be considered while planning an off-premise catering menu.
6. Write in detail the functioning of a flight kitchen catering to domestic and international flight.
7. Indenting plays an important role in bulk food production. Explain and prepare an Indent for 100 *pax for haryali murg*.
8. Explain Hospital catering, Diet menus and Nutritional requirements.

**Note: Any student found attempting answer sheet from any other person(s), using incriminating material or involved in any wrong activity reported by evaluator shall be treated under UMC provisions.**

**Student found sharing the question paper(s)/answer sheet on digital media or with any other person or any organization/institution shall also be treated under UMC.**

**Any student found making any change/addition/modification in contents of scanned copy of answer sheet and original answer sheet, shall be covered under UMC provisions.**