

B.H.M.C.T. SEM-IV (2010 COURSE) : SUMMER - 2018
SUBJECT: FOOD PRODUCTION – IV

Day: **Wednesday**
Date: **11/04/2018**

Time: **02.00 PM To 04.00 PM**
Max Marks. 40

S-2018-2151

N. B.

- 1) All questions are **COMPULSORY**
- 2) Figures to the right indicate **FULL** marks.

Q.1 Attempt **any TWO** of the following : **(08)**

- a) State the use care and maintenance of the following equipments-
i) Deep fat fryer ii) Potato peeler
- b) State any Four criteria to be considered while purchasing lamb meat.
- c) Explain any Eight points to be considered while operating an industrial canteen efficiently.

Q.2 Attempt **any TWO** of the following : **(08)**

- a) Draw a layout of flight kitchen depicting all sections and placements of equipments.
- b) Define standard recipe and state any Six objectives of using standard recipe.
- c) Explain any Eight principles of menu planning.

Q.3 Attempt **any TWO** of the following : **(08)**

- a) Draw and label the cuts of beef with their uses.
- b) i) Classify kitchen equipments with Two examples of each
ii) Briefly explain institutional catering.
- c) Explain any Four factors that affect the tenderness of meat.

Q.4 Attempt **any TWO** of the following : **(08)**

- a) Give a standard recipe for preparation of White gravy for 100 pax.
- b) i) State any Four factors to be considered while planning a kitchen
ii) Draw a neat format of standard recipe card.
- c) Plan a weekly lunch menu for industrial canteen serving daily lunch for 1000 pax.

Q.5 Define convenience food and explain any Four methods of processing convenience food **(08)**