

B.H.M.C.T. SEM-IV (2010 COURSE) : WINTER - 2017

SUBJECT: FOOD PRODUCTION – IV

Day: **Thursday**
Date: **23/11/2017**

Time: **12.30 PM TO 2.30 PM**
Max Marks. 40

W-2017-1461

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 and explain any Three ways in which an industrial canteen can be managed and operated.
- b) Define standard recipe and draw a format of a standard recipe card.
- c) List any Eight selection criteria for purchasing kitchen equipments.

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

- a) Plan a kitchen layout of an institutional canteen depicting all sections and placements of equipments.
- b) Explain out door catering in detail.
- c) i) Explain any Four points while planning a kitchen of a five star hotel.
ii) List any Four advantages of standard recipe.

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

- a) Draw and label the cuts of beef with their uses.
- b) Explain the following types of steaks
i) Tournedos ii) Mignon iii) Minute iv) Sirloin
- c) Explain the following types of menus-
i) A La Carte ii) Cyclic menu

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

- a) Give a standard recipe for preparations of Makhani gravy for 100 portions.
- b) List and explain in brief any Four dishes prepared using white gravy.
- c) Explain any Four factors that affect the tenderness of meat.

Q.5 Attempt **any TWO** of the following : (08)

- a) Explain any Eight principles of menu planning.
- b) Discuss the following processing methods of convenience food (any **TWO**)
i) Sublimation ii) Dehydration iii) Accelerated freeze drying
- c) List any Eight convenience food products that are used in commercial kitchen.

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