	Utech
Name:	
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Invigilator's Signature :	

### CS/BHM/SEM-5/HM-502/2009-10 2009 FOOD PRODUCTION CATERING &

Time Allotted: 3 Hours Full Marks: 70

F & B MANAGEMENT

The figures in the margin indicate full marks. Candidates are required to give their answers in their own words as far as practicable.

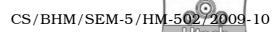
#### **GROUP - A** ( Multiple Choice Type Questions )

1.	Cho	ose	the	correct	alternativ	ves	for	any	ten	of	the
	follo	wing	ς:						10	× 1	= 10
	i) "Yakhni shorba" is a speciality item from										
		a)	Pun	jab		b)	Kas	hmir.			
	ii)	"Ro	gan J	osh" is a	speciality	item	fron	1			
		a)	Kera	ala		b)	Kas	hmir.			
	iii)	"Toı	rtilla"	is a spec	iality item	fron	n				
		a)	Italy	7		b)	Mex	cico.			

55232 [ Turn over

### CS/BHM/SEM-5/HM-502/2009-10

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iv)	"Cep	oes" means		Oligan			
	a)	Pancake	b)	Mushroom.			
v)	"Bal	oa" is a					
	a)	dough	b)	pancake.			
vi)	"Salsa" is a speciality item from						
	a)	India	b)	Mexico.			
vii)	"Gaz	zpacho" is a national so	up of	7			
	a)	Italy	b)	Spain.			
viii)	"Au	Four" means					
	a)	baked	b)	stewed.			
ix)	"Bro	oiche" is a					
	a)	cake	b)	breed roll.			
x)	"Bis	que" is a	soup.				
	a)	thick	b)	thin			
xi)	"Jus	s" means					
	a)	gravy	b)	stock.			



# GROUP - B ( Short Answer Type Questions )

Answer any three of the following.

 $3 \times 5 = 15$ 

- 2. Write down the principles of mass cooking.
- 3. Describe the various types of cost.
- 4. Write down about the characteristics of Kashmiri cuisine.
- 5. Write down a short note about the space requirement for the kitchen planning.
- 6. Write down a short note about the Top Management.

## GROUP - C ( Long Answer Type Questions )

Answer any *three* of the following.

 $3 \times 15 = 45$ 

- 7. Briefly describe about the Italian cuisine, its characteristics, means, example and speciality item and methods of cooking.
- 8. Define the following:
  - i) LIFO
  - ii) FIFO
  - iii) GPR
  - iv) Actual cost
  - v) Bin card
  - vi) Variable cost.

#### CS/BHM/SEM-5/HM-502/2009-10

- 9. What do you mean by menu planning? Describe about the various types of menu planning and importance of presentation.
- 10. Describe the importance of standardized recipe. Briefly describe about the steps of standardized recipe.
- 11. Define Rechaufe. Briefly describe about the general direction for rechaufe cooking. Give two examples of meat rechaufe dishes.

55232 4