	Utech
Name:	<u>A</u>
Roll No.:	In Spanie (VE) marketing and Excellent
Invigilator's Signature :	

CS / BHM (OLD) / SEM-5 / HM-502 / 2010-11 2010-11

FOOD PRODUCTION, CATERING & F&B MGMT.

Time Allotted: 3 Hours Full Marks: 70

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

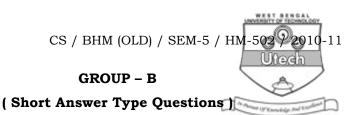
(Objective Type Questions)

1. Explain the following each in one sentence or one word:

 $10 \times 1 = 10$

- i) Pizza
- ii) Modak
- iii) A la carte Menu
- iv) Quessadilla
- v) Dodol
- vi) Antipasto
- vii) Shukto
- viii) Kofta
- ix) Pilafs
- x) Salsa.

5121 [Turn over]



Answer any three of the following.

 $3 \times 5 = 15$

- 2. Write a short note on 'Mass Cooking'.
- 3. State the factors that affect pricing.
- 4. What are the basic principles in catering for invalids?
- 5. What are the functions of a Menu?
- 6. State the specialty of 'Shanghai Cuisine'.

GROUP - C (Long Answer Type Questions)

Answer any *three* of the following. $3 \times 15 = 45$

- 7. Explain the various types of purchasing, stating the advantages and disadvantages of each type.
- 8. Draw the Cycle of Control. Explain the importance of each step in proper functioning of the kitchen.
- 9. Write in detail about Mexican cuisine. Write five popular Mexican dishes with the major ingredients used for each.
- 10. What is Rechaufe cooking? State the principles of Rechaufe cooking. Give at least five examples of Rechaufe food mentioning its source.
- 11. You have been appointed as a consultant chef of a restaurant in Kolkata. You are required to design the layout of a 100 cover F&B outlet. The total space is 2000 sq.ft. Draw the layout of the kitchen mentioning the following:
 - i) Space allotted for the kitchen
 - ii) Space allotted for the Wash up
 - iii) Brief specification of the equipment.

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