



Name :
Roll No. :
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 × 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.



GROUP – B

(Short Answer Type Questions)

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.

=====