

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI  
(MID SEMESTER EXAMINATION)**

**CLASS: BHMCT  
BRANCH: HMCT**

**SEMESTER: VII  
SESSION : MO/2018**

**SUBJECT : HM7031 FOOD PRODUCTION MANAGEMENT AND ADVANCED BAKERY**

**TIME: 1.5 HOURS**

**FULL MARKS: 25**

**INSTRUCTIONS:**

1. The total marks of the questions are 30.
2. Candidates may attempt for all 30 marks.
3. In those cases where the marks obtained exceed 25 marks, the excess will be ignored.
4. Before attempting the question paper, be sure that you have got the correct question paper.
5. The missing data, if any, may be assumed suitably.

- 
- Q1 Explain the production and service system in catering industry? [5]
- Q2 (a) Describe the working menu? [2]  
(b) How you apply portion size in controlling the wastage and customer satisfaction? [3]
- Q3 What are the control functions used in food production? [5]
- Q4 How computers are helpful for production planning and control? [5]
- Q5 What are the clerical procedures and forms used in store department of a hotel kitchen? [5]
- Q6 (a) What is difference between sales menu and working menu? [2]  
(b) How do you explain purchase specification? [3]

::: 12/09/2018 :::M