CLASS: **BHMCT**   **SEMESTER: VII**
BRANCH: **HMCT**   **SESSION : MO/2019**

SUBJECT : HM7031 FOOD PRODUCTION MGT. & 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	(a)	What is difference between sales menu and working menu?	[2]
	(b)	How do you explain purchase specification?	[3]
Q2		How computers are helpful for production planning and control?	[5]
Q3	(a)	List few roles or function of the menu?	[2]
	(b)	What do you understand by the term menu balancing?	[3]

Q4   Write short notes on –   **[5]**
1) bin card
2) credit notes
3) recipe explosion
4) blind receiving
5) Delivery notes

Q5   What are the control functions used in food production?   **[5]**

Q6	(a)	Describe the blind receiving.	[2]
	(b)	How you apply portion size in controlling the wastage and customer satisfaction?	[3]

::::: 23/09/2019M ::::::