

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION MO/2024)

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : V
SESSION : MO/2024

SUBJECT: HM310 FOOD PRODUCTION AND BAKERY MANAGEMENT

TIME: 02 Hours

FULL MARKS: 25

INSTRUCTIONS:

1. The question paper contains 5 questions each of 5 marks and total 25 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Tables/Data handbook/Graph paper etc., if applicable, will be supplied to the candidates
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Q.1	Compare the following catering systems - cook serve catering system, food manufacturing system and meal assembly system.	[5]	1	4
Q.2	Describe the menu engineering process.	[5]	1	2
Q.3	Compare the layout configuration (patterns of layout) of commercial kitchens.	[5]	2	4
Q.4(a)	Briefly discuss the two-stage process of kitchen layout.	[2]	2	2
Q.4(b)	Discuss the three primary kitchen workstations which create the work triangle.	[3]	2	2
Q.5	Distinguish between Fixed and Variable Costs in the context of kitchen.	[5]	3	4

::::::24/09/2024::::::M