

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

**CLASS: BHMCT
BRANCH: BHMCT**

**SEMESTER: IV
SESSION : SP/2020**

SUBJECT : HM211 FOOD PRODUCTION OPERATION -II

TIME: 1.5 HOURS

FULL MARKS: 25

INSTRUCTIONS:

1. The total marks of the questions are 25.
 2. Candidates may attempt for all 25 marks.
 3. Before attempting the question paper, be sure that you have got the correct question paper.
 4. The missing data, if any, may be assumed suitably.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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Q1	(a) Explain—[a] Off premise catering [b] Galley	[2]	1
Q1	(b) Define welfare catering. Briefly explain its branches.	[3]	1
Q2	(a) Explain the characteristics of railway catering.	[2]	1
Q2	(b) Define is an Indent. How does standard recipe help in indenting?	[3]	1
Q3	(a) Label the formats (any two): (a) Bin cards (b) Requisition slip (c) Physical inventory sheet	[2]	2
Q3	(b) Interpret Standard Purchase Specification. Draw a standard purchase specification format for roast lamb.	[3]	2
Q4	(a) Explain the following in short(a) Blind receiving (b) LIFO and FIFO (c) Par stock (d) Inventory	[2]	2
Q4	(b) Identify the selection procedure of suppliers for a hotel.	[3]	2
Q5	(a) Give examples of convenience food, how it is beneficial for food production department in hotel.	[2]	3
Q5	(b) Classify Salads and discuss the various components of a Salad.	[3]	3

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