

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : IV
SESSION : SP/2023

SUBJECT: HM211 FOOD PRODUCTION OPERATION - II

TIME: 3 Hours

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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		CO	BL
Q.1(a)	Discuss the principles of Menu planning.	[5] 1	2
Q.1(b)	Describe the operations of Airline catering.	[5] 1	2
Q.2(a)	Differentiate between ABC classification and VED classification techniques of inventory analysis.	[5] 2	4
Q.2(b)	Discuss types of stores based on temperature.	[5] 2	2
Q.3(a)	Describe smoking of meat and fish.	[5] 3	2
Q.3(b)	Discuss the various types of salad dressings.	[5] 3	2
Q.4(a)	Compare any five Mexican dishes where tortilla (a flatbread of maize) is used as an ingredient.	[5] 4	4
Q.4(b)	Discuss the varieties of pasta based on their shapes.	[5] 4	2
Q.5(a)	Differentiate between the food of Cantonese and Shanghai region of China.	[5] 5	4
Q.5(b)	Compare the following cooking styles of Japan - Teppanyaki, Teriyaki, Sukiyaki, Shabu Shabu	[5] 5	4

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