

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI  
(MID SEMESTER EXAMINATION SP2023)

CLASS: BHMCT  
BRANCH: BHMCT

SEMESTER : IV  
SESSION : SP2023

SUBJECT: HM211 FOOD PRODUCTION OPERATION - II  
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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		CO	BL
Q.1(a)	What is “pricing factor method” of Menu pricing.	[2]	1 2
Q.1(b)	Explain any three patterns of kitchen layout used in banquet kitchens.	[3]	1 2
Q.2(a)	Discuss the factors which influence the portion size of volume feeding.	[2]	1 2
Q.2(b)	Differentiate commercial and institutional catering establishment in the context of volume feeding.	[3]	1 4
Q.3(a)	Describe the principles of storage.	[2]	2 2
Q.3(b)	Examine the different types of stores based on centralization.	[3]	2 4
Q.4(a)	Differentiate between Q-system and P-system of inventory control.	[2]	2 4
Q.4(b)	Briefly explain the various costs associated with inventory cost.	[3]	2 2
Q.5(a)	Discuss the composition of salads.	[5]	3 2

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