

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

CLASS: BHMCT
BRANCH: HMCT

SEMESTER: VI
SESSION: SP23

SUBJECT: HM310 FOOD PRODUCTION & 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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		CO	BL
Q.1(a)	Differentiate between cook -freeze and cook-chill preservation methods.	[2]	1 4
Q.1(b)	Draw a simple model of catering system and explain.	[3]	1 2
Q.2(a)	Plan actions for “dog” items of your menu card.	[2]	1 3
Q.2(b)	Compare cook-serve and meal assembly catering system.	[3]	1 4
Q.3(a)	Give a plan for various supporting services of a kitchen.	[2]	2 3
Q.3(b)	Discuss the kitchen layout configurations in brief.	[3]	2 2
Q.4(a)	Compare island kitchen and pullman kitchen.	[2]	2 4
Q.4(b)	Explain the three primary kitchen workstations which create the work triangle.	[3]	2 2
Q.5(a)	What do you understand by the term cost? Explain fixed costs and variable costs associated in food production.	[5]	3 2

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