

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

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : VI
SESSION : SP/2024

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
-

		CO	BL
Q.1(a)	What is menu engineering?	[2]	1
Q.1(b)	Discuss the types of food service systems in Catering Industry.	[3]	1
Q.2(a)	Illustrate the Functions of a menu.	[2]	1
Q.2(b)	Describe the Food-safety Issues in Catering Systems?	[3]	1
Q.3(a)	Write the principles of kitchen layout and design?	[2]	2
Q.3(b)	Explain the methods of conserving energy in different areas of hotel.	[3]	2
Q.4(a)	Define the following:	[2]	2
	(a) Workflow of stores		
	(b) Importance of kitchen stewarding		
Q.4(b)	List the various kitchen configurations / shapes with the help of a neat diagram.	[3]	2
Q.5(a)	Classify different types of costs.	[2]	3
Q.5(b)	Distinguish between fixed, variable and semivariable cost with examples.	[3]	3

:27/02/2024:M