

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

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER: IV
SESSION: SP/2025**

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)	Explain how quantity food production is different from a la carte preparation citing different quantity food production operations.	[5] 1	3
Q.1(b)	Discuss various factors considered while planning a menu.	[5] 1	2
Q.2(a)	Choco Ltd., a company that specializes in making different types of chocolates, uses 6000 tins of cocoa per year at a purchase price of Rs. 25 per tin. The cost associated with placing an order is Rs. 150 and carrying cost is Rs 5 per Unit; lead time = 4days. Calculate: EOQ and ROL	[5] 2	4
Q.2(b)	Draw any two forms and formats used in stores of a hotel.	[5] 2	2,6
Q.3(a)	Discuss the functions of Garde Manger.	[5] 3	2
Q.3(b)	Write a note on réchauffé cooking.	[5] 3	4
Q.4(a)	How Central American food can be described.	[5] 4	2
Q.4(b)	Distinguish between Haute Cuisine and Provençal Cuisine of France.	[5] 4	3
Q.5(a)	Explain the four culinary schools of thought from China.	[5] 5	2,3
Q.5(b)	Discuss the reasons for popularity of Thai Cuisine.	[5] 5	2

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