

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION SP/2025)

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : IV
SESSION : SP/2025

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

		CO	BL
Q.1(a)	List the principles of indenting for volume feeding.	[2]	1 1
Q.1(b)	Make an indent for 200 pax dinner consisting Mutton Roganjosh, Paneer Kadhai, Jeera Rice and Jalebi in a format.	[3]	1 4
Q.2(a)	Describe the classification of the menu on the basis of pricing.	[2]	1 2
Q.2(b)	Distinguish between high-cost and low-cost approach of menu pricing.	[3]	1 3
Q.3(a)	Explain the functions of stores.	[2]	2 2
Q.3(b)	List the duties and responsibilities of storekeeper.	[3]	2 1
Q.4(a)	What are the different inventory costs used in hotel stores? Explain them.	[2]	2 3
Q.4(b)	Explain the Economic Order Quantity Model.	[3]	2 2
Q.5(a)	Why do people buy convenience food?	[2]	3 3
Q.5(b)	What are the four main types of salads?	[3]	3 3

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