

Name. _____			Printed Pages:01	
Student Admn. No.: _____				
School of Hospitality & Tourism Summer Term Examination – July - August 2024 [Programme: B.Sc. HM/BHM] [Semester: 4) [Batch:]				
Course Title: FOOD PRODUCTION OPERATIONS			Max Marks: 100	
Course Code: BSCH-2005			Time: 3 Hrs.	
Instructions:	1. All questions are compulsory. 2. Assume missing data suitably, if any.			
		K Level	COs	Marks
SECTION-A (15 Marks)		5 Marks each		
1.	Name few cold generating equipment and its role in garde manger	K1	CO1	5
2.	List the points to be considered for volume catering.	K1	CO2	5
3.	Differentiate between purchasing and indenting.	K2	CO3	5
SECTION-B (40 Marks)		10 Marks each		
4.	As an Executive Chef of a 5-star deluxe Hotel plan a kitchen for a coffee shop restaurant of 200 covers. You need to emphasize the layout of the kitchen and the various equipment to be procured.	K6	CO1	10
5.	Plan a lunch menu for 1000 pax for workers for an automobile company. Explain the choice of dishes in the menu.	K6	CO2	10
6.	List the challenges for volume catering.	K1	CO3	10
7.	List the checklist points that will be of prime importance when catering off-premises.	K1	CO4	10
SECTION-C (45 Marks)		15 Marks each		
8.	List the hygiene standards to be maintained in the bulk kitchen.	K1	CO4	15
9.	Explain the Central Processing Unit and its role in bulk catering.	K2	CO5	15
10	Plan a Punjabi dinner menu for 100 Pax. Explain each dish being served.	K6	CO6	15