

(02)

No. Of Printed Pages: 1

SARDAR PATEL UNIVERSITY
S.Y. B.B.A.(H)(HM) - (IV SEMESTER)
SATURDAY, 16-04-2016
10:30AM TO 12:30PM
UM04CBBH01

NO OF PAGES - 01

QUANTITY FOOD AND BEVERAGE PRODUCTION-I

TOTAL MARKS: 60

Note: 1. Figures to the right indicate marks of the questions.
2. Answers should be precise and to the point.

- Q.1. Define the term volume cooking. What care should be taken while cooking food in volumes? [15]
- OR
- Q.1. Name any five cooking equipment that can be used for cooking food in bulk with a brief description of each. [15]
- Q.2. What do you understand by the term catering establishments? List the various kinds of catering establishment. [15]
- OR
- Q.2. What do you understand by railway catering? How does the concept of central production system help railways catering operation. [15]
- Q.3. Elaborate the principles of indenting for volume feeding. [15]
- OR
- Q.3. Define inventory control. What is its importance? [15]
- Q.4. What factors influence the planning of a catering establishment? Explain. [15]
- OR
- Q.4. Explain the process of recruitment. [15]

— X —

(1)