

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2014-2015

COURSE : 6th Semester of 3-year B.Sc. in H&HA - **Specialisation**
SUBJECT : Food Production Management - VI
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Discuss ideal features of a commercial kitchen keeping constructional and infrastructural features in mind. (10)

Q.2. Draw a neat layout of an Indian Banquet Kitchen.

OR

Draw a layout of a Italian show kitchen caters to 75 cover.

(10)

Q.3. What are the different types of stores related to Food & Beverage stores? List the ideal conditions for food storage. (3+7=10)

Q.4. Briefly explain different factors which affect kitchen design cost.

OR

Write the classification for catering establishments with their special needs in kitchen design.

(10)

Q.5. What is the importance of kitchen stewarding department for a five star hotel? List different types of equipment with their functions exclusively used in kitchen stewarding department. (5+5=10)

Q.6. Why energy conservation is necessary? Discuss different methods of energy conservation in kitchen. (4+6=10)

Q.7. List the factors to be considered while setting up hostel kitchen catering to 500 students and justify the points. (10)

Q.8. Write short notes (**any two**):

- (a) Work flow in store
- (b) Stock verification for kitchen stewarding
- (c) Eco friendly ways for energy conservation
- (d) Kitchen budget

(5+5=10)

Q.9. Draw the formats of the following documents (**any two**):

- (a) Meat Tag
- (b) Invoice
- (c) Kitchen requisition form
- (d) Daily stock registers

(2x5=10)

Q.10. List the points to be kept in mind while purchasing the following equipment:

- (a) Deep fat fryer
- (b) Heavy wet grinder
- (c) Industrial gas range
- (d) Griller

(4x 2 ½ =10)
