



25019391

**QP CODE: 25019391**

**Reg No** : .....

**Name** : .....

**B.Sc DEGREE (CBCS) ) REGULAR/ IMPROVEMENT/ REAPPEARANCE / MERCY  
CHANCE EXAMINATIONS, FEBRUARY 2025**

**Fourth Semester**

B.Sc Hotel Management and Culinary Arts

**Core Course - CU4CRT15 - QUANTITY FOOD PRODUCTION**

2017 Admission Onwards

B17E1DAA

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Explain the points to be kept in mind while allocating space for equipment storage.
2. Expand FIFO and LIFO.
3. Explain departmentalization.
4. Explain how the competition affects menu planning.
5. Explain any two points that have to be considered while planning a menu for institutions.
6. List the complexities/disadvantages of off premise catering.
7. Mention any 4 points that have to be kept in mind while handling an electrical equipment.
8. Explain the care and maintenance of small equipment.
9. List any 4 modern equipment used for quantity food production.
10. List any 4 information that is found in standard purchase specification.
11. List any 2 famous sweet dishes of Kerala.
12. Explain the term seasonal availability.

(10×2=20)

**Part B**

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Explain the principles of planning for quantity food production in relation to equipment selection.
14. Explain how regional influence and service style influence intending.
15. Explain the major points of kitchen planning.
16. Explain in detail the advantages and disadvantages of industrial catering.
17. Mention the various types of Transport catering and explain Air catering.
18. List and explain any 3 types of equipment used in quantity cooking.
19. Explain the various purchasing techniques.
20. Explain the points of good storage.
21. Explain the regional cuisine of Kerala.

(6×5=30)

### **Part C**

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain the principles of kitchen planning in relation to quantity food production.
23. Answer the Following
  - A) Define recipe conversion factor and its advantages.
  - B) Explain the major points that have to be kept in mind using the Recipe Conversion Factor
24. Explain the features of hospital catering and the various diets used in the hospital.
25. With the help of a neat diagram explain the purchasing cycle.

(2×15=30)

