

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2013-2014

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. What do you understand by Kitchen configuration? Discuss the advantages and dis-advantages of each type.

(5+5=10)

Q.2. Draw the layout of an Indian speciality restaurant.

OR

Draw the layout of a Chinese speciality restaurant.

(10)

Q.3. Discuss how the following features affect the buying decision of heavy equipment in a commercial catering organization:

- (a) Cost
- (b) Need
- (c) Maintenance
- (d) Depreciation

(4x2 ½ =10)

Q.4. Write short notes on (**any two**):

- (a) Green Energy
- (b) Modes of ventilation in commercial kitchen
- (c) Work centre

(2x5=10)

Q.5. "Kitchen design and layout vary as per the nature of the catering establishment" – Elaborate the statement.

(10)

Q.6. Draw formats:

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

(4x2 ½ =10)

Q.7. What are the key factors for space allocation for various sections of a 5-star hotel kitchen?
(10)

Q.8. List and explain the factors required to design a layout of a Japanese show kitchen.

OR

Briefly explain different factors which affect kitchen design cost.
(10)

Q.9. "Success of a commercial kitchen depends on the performance of the kitchen stewarding department". Explain.

OR

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.
(10)

Q.10. "Improper working habits leads to energy wastage". Elaborate the statement with proper examples.
(10)
