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 an 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)

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