Q.1. (i) Explain the role of creativity and innovation in new product development.
(ii) Briefly enumerate three basic approaches to entrepreneurship development.  

(7+3=10)

Q.2. Explain the following:
(a) Table d’hôte
(b) Cyclic menu
(c) Self service
(d) Combination menu
(e) Railway service

(5x2=10)

Q.3. (i) Enumerate the elements of marketing mix.
(ii) Enlist the various resources required for starting a business.

OR

What are the various factors that need to be considered for frying of food items?

(3+2=5)

Q.4. What considerations will you keep in mind for planning a day’s menu for?
(i) Old age home
(ii) Canteen

OR

(a) Explain the mechanics of waiter service.
(b) List the advantages of self-service.

(3+2=5)
Q.5.  
(i) Suggest the methods of enhancing nutritive value of foods. 
(ii) Leftovers need to be looked at positively as an ingredient. Comment.  

OR  
What is pre-preparation technique? How does it help in easing work?  

(2 ½ + 2 ½ =5)

Q.6. Explain any four methods of moist heat cooking with examples.  

OR  
(i) What is a menu? List its functions.  
(ii) List the essentials of a menu card.  

(3+2=5)

Q.7.  
(i) Why standardization is an important tool of production control?  
(ii) What is CCP’s? List any five CCPs in food production operation.  

(3+2=5)

Q.8. Explain the following in 2-3 lines each: 
(a) Braising  
(b) Germination  
(c) Production forecasting  
(d) Showcasing  
(e) Factor method  

(5x1=5)

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