Q.1. (i) Idea generally evolve through a creative process. Elaborate
(ii) What are the characteristics of a successful entrepreneur? (7+3=10)

Q.2. Explain the following:
(a) Ala Carte
(b) Table d’hôte
(c) Du juor
(d) Banquet service
(e) Waiter service (5x2=10)

Q.3. Briefly explain the following business requirements:
(a) Government requirements
(b) Marketing

OR
(a) Suggest the ways of displaying menu.
(b) Briefly explain the basic steps of menu construction. (2 ½ +2 ½ =5)

Q.4. What considerations will you keep in mind for planning a days’ menu for:
(a) Conference
(b) Boarding school

OR
(a) Explain “production forecasting” and “production scheduling”.
(b) List the advantages of self-service. (3+2=5)
Q.5. Food Production process involves number of inter-dependent activities. Elaborate.

OR

(i) Enumerate ways of effectively using “leftovers”.
(ii) How does preparation and cooking methods effect nutritional quality of foods?

(2 ½ + 2 ½ =5)

Q.6. Explain the following cooking methods:
(a) Boiling    (b) Stewing    (c) Broiling
(d) Braising   (e) Grilling

(5x1=5)

Q.7. (i) Explain the common methods used for recipe adjustment.
(ii) What is a standardized recipe? Why is it an important tool in production control?

OR

(i) What are critical control points? List any five CCP’s in a food production operation.
(ii) Enlist the recommendations provided by NSF for food service equipment.

(3+2=5)

Q.8. Explain the following in 2-3 lines:
(a) Shotgun approach
(b) Speciality restaurant
(c) Fermentation
(d) Mobile vending
(e) RTE

(5x1=5)

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