



**Part - B**

**5 X 6=30**

**Answer the following**

**Answer should not exceed 400 words or two pages**

11.a. What is product flow?

(or)

11.b. Explain production cycle.

12.a. Give the work flow diagram of a small catering establishment.

(or)

12.b. Give a note on designing a modular kitchen.

13.a. Explain the use of proper lighting in a food service area.

(or)

13.b. Write a note on floor finishes used in the kitchen.

14.a. Give the classification of equipment.

(or)

b. Explain the use of Bain marie.

15.a. Explain the methods of dish washing.

(or)

b. Write a note on pot and pan wash areas.

**Part - C**

**5 x 12=60**

**Answer the following**

**Answer should not exceed 800 words or four pages**

16.a. Explain the steps involved in developing kitchen planning.

(or)

16.b. Explain in detail about work centers and space relationships in a kitchen.

17.a. Elaborate on working heights in a kitchen with proper illustrations.

(or)

17.b. Explain the types of kitchen used in commercial establishments.

18.a. Explain with the advantages and disadvantages of building materials used in a catering industry.

(or)

18.b. Write on the following facilities in a kitchen

a plumbing b. ventilation c. electricity

19.a. Explain the factors to be considered while selecting an equipment.

(or)

19. b. Explain on the maintenance and care of food preparation equipment.

20.a. Write in detail the advantages of different types of fuel used for cooking.

(or)

20.b. Discuss about the different sections of a food storage area.

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