

Unit I

1. Define Cake. Discuss procedure for preparing Chocolate cake.
2. Illustrate methods of making cake.

Unit II

3. Define Pastry. What are the changes that have occurred in preparation of pastry over the years ?
4. What is a choux pastry ? How is it prepared ?

Unit III

5. "Kitchen is called as heart of any hotel". Discuss the working area of a five star hotel kitchen.
6. Write a note on types of food production systems in India.

Unit IV

7. Write a descriptive note on BS En ISO 9002.
8. Define HACCP. What are the factors considered while for using HACCP in kitchen ?

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Roll No.

E-171

B.H.M. EXAMINATION, Dec. 2018

(Fifth Semester)

(Main & Re-appear)

(BHM)

BHM301

FOOD PRODUCTION MANAGEMENT

Time : 3 Hours]

[Maximum Marks : 70

Before answering the question-paper candidates should ensure that they have been supplied to correct and complete question-paper. No complaint, in this regard, will be entertained after the examination.

Note : Attempt *Five* questions in all, selecting at least *one* question from each Unit. All questions carry equal marks.