

2. Elaborate use of following ingredients in cake making :  
(a) Egg  
(b) Flour.

### Unit II

3. Write in detail about various pastry faults.  
4. Explain the following :  
(a) Short Pastry  
(b) Danish Pastry.

### Unit III

5. Describe basic elements of 'Kitchen Layout' in detail.  
6. Write in detail about 'Cook-Chill' system of food production.

### Unit IV

7. Write in detail about various aspects and benefits of marinating food quality in a food and beverage serving outlet.  
8. What is HACCP ? Elaborate in detail.

M-E-171

2

20

No. of Printed Pages : 02

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**E-171**

**B.H.M. EXAMINATION, May 2017**

(Fifth Semester)

(Re-appear Only)

BHM-301

FOOD PRODUCTION MANAGEMENT

*Time : 3 Hours]*

*[Maximum Marks : 70*

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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.

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

### Unit I

1. Explain any *two* cake making methods.

(1-01) M-E-171

P.T.O.