

No. of Printed Pages : 03

Roll No.

E-171

B.H.M. EXAMINATION, Dec. 2017

(Fifth Semester)

(Main & Re-appear)

(BHM)

BHM-301

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.

(3-22/7) M-E-171

P.T.O.

Unit I

1. Explain basic principles involved in cake making and cake faults. **14**
2. Write about the following : **7×2=14**
 - (a) Functions of Water in cake making
 - (b) “Blending method” of cake making.

Unit II

3. Elaborate functions of the following in pastry making : **7×2=14**
 - (a) Fat
 - (b) Flour.
4. Explain recipe of “Puff Pastry”. **14**

Unit III

5. Elaborate “I” and “U” types of kitchen. **14**
6. What is “Cook Freeze System” of food production ? Explain. **14**

Unit IV

7. Discuss, how does the concept of “food quality” help hotels in this competitive market condition. **14**
8. Write in detail about seven principles of HACCP and explain their implementation. **14**