

2. What are the principles followed for recipe balancing while cake making ?

Unit II

3. What is Pastry dough ? What are the main types ? Explain any *two*.
4. What is a pastry ? How is it different from bread ? How is it prepared ?

Unit III

5. Draw the kitchen area in a five star hotel located in New Delhi. Also discuss the work flow in that area.
6. "Over the years numerous food production systems have been emerged." List these and explain any *one*.

Unit IV

7. Discuss the procedure for application HACCP in production area.
8. Define food quality. What are the methods employed by the hotel to ensure food quality.

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B.H.M. EXAMINATION, May 2018

(Fifth Semester)

(Re-appear Only)

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.

Unit I

1. What is a cake ? Discuss the methods of making Strawberry cake.

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P.T.O.