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Roll No. ....

**E171**

**B.H.M. EXAMINATION, May 2019**

(Fifth Semester)

(Re-appear Only)

(BHM)

BHM301

**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 any *seven* questions. All questions carry equal marks.

(3-17/11)M-E171

**P.T.O.**

1. List at least five basic sponges and its uses.
2. List five points to be kept in mind while preparing sponges.
3. Name at least one raising agent and two chemical raising agents. Name at least 3 types of creams used in Pastry.
4. Name the various kinds of Sweeteners used in confectionary.
5. List five parameters to be kept in mind, while planning a display kitchen.
6. What is a Commissary Kitchen and how is it useful ?
7. Define laminated pastries. Name the most common laminated pastries used in the kitchen.

8. List the various parts of knife and its uses.
9. What is the basic work station set up for any kitchen ?
10. Give examples of at least five physical contaminants in food.