

School of Hospitality

Hotel Management

ETE - Jun 2023

Time : 3 Hours

Marks : 50

Sem VI - BMMH3037 - Advanced Food Production and Patisserie I

Your answer should be specific to the question asked

Draw neat labeled diagrams wherever necessary

1. Interpret the term menu planning with few functions for establishment? K2 CO4 (2)
2. What is the basic difference between Baba ganoush and moutabel? K1 CO1 (2)
3. Outline various thickening agents used in sauces and coulis preparations? K2 CO4 (2)
4. Show some perfect examples of ready to cook convenience food? K2 CO3 (2)
5. Write down the components of the commercial kitchen? K1 CO2 (2)
6. List out some of the convenience foods' benefits for catering operations? K4 CO3 (6)
7. Identify the traditional culinary procedures are used in Lebanese cuisine, and how might you describe them in your writing? K3 CO2 (5)

8. Create a neat diagram outlining the catering company's purchase cycle? K3 CO1 (5)

9. Add the final sentence, "Standard operating procedures and standard recipes are the essential tools for a prosperous catering operation." K5 CO2 (8)
10. Explain the different categories of convenience foods available in the market? K4 CO1 (8)
11. Chef's Role is not only to cook, management functions are also part of their job. Elaborate how? K4 CO3 (8)