

School of Hospitality

Department of Hospitality
Mid Term Examination

Exam Date: 29 Sep 2023

Time : 90 Minutes

Marks : 50

Sem VII - BHMH4030 - Advanced Food Production and Patisserie II

Your answer should be specific to the question asked

Draw neat labeled diagrams wherever necessary

- 1) Name any two traditional equipments being used in chinese cuisine? K2 (2)
- 2) Show us any five traditional ingredients used in Thai cuisine? K1 (3)
- 3) Outline the various importance of Yield Management? K2 (4)
- 4) Analyze different cake mixing methods and the quality points of different products prepare by these methods. K2 (6)
- 5) Construct a list of skills required for culinary entrepreneur? K3 (6)
- 6) Identify the various types of Culinary enterpreneurs? K3 (9)
- 7) Simplify various functions of yield management for the growth and development of the organization? K4 (8)

- 8) Simplify how modern plated appetizers incorporate creativity and innovation in their preparation and presentation, giving examples of unique and unconventional combinations. K4 (12)

OR

- Classify the salient features of Japanese cuisine? K4 (12)