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School of Hospitality
Bachelor of Science in Hotel Management
Semester End Examination - Nov 2023

Duration : 180 Minutes
Max Marks : 100

Sem V - I1UB501B - Food Production Management

General Instructions

Answer to the specific question asked

Draw neat, labelled diagrams wherever necessary

Approved data hand books are allowed subject to verification by the Invigilator

- 1) Show the various parts of sandwich? K1 (2)
- 2) Explain and classify various types of sausages? K2 (4)
- 3) Outline the various types of fillings that can be used for sandwiches? K2 (6)
- 4) Identify the meaning of brine and also various methods of brining? K3 (9)
- 5) Build a well labelled larder kitchen also explain various heavy equipments being used . K3 (9)
- 6) Priortize some most popular cake products in the world with their key ingredients, features and country of origin? K5 (10)
- 7) Analyze the liason between larder and other section and why it is important? K4 (12)
- 8) Explain the different types of chocolates with suitable cocoa liquor percentage? K5 (15)
- 9) Justify that Yield percentage factor is playing vast role in growth of any food business? K5 (15)
- 10) Discuss the meaning of sandwich followed by its different parts and various types of fillings and spreads? K6 (18)