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School of Hospitality
Bachelor of Hotel Management
Mid Term Examination - May 2024

Duration : 90 Minutes
Max Marks : 50

Sem IV - I1UB401B - Food Production Operations

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) Classify kitchen fuels. K2 (2)
- 2) Name three consequences of neglecting equipment maintenance in a quantity food production kitchen. K1 (3)
- 3) Outline the key considerations for selecting the appropriate fuel type for a commercial kitchen setup. K2 (4)
- 4) Explain the layout design of a mass feeding kitchen and explain how it facilitates efficient workflow to handle large quantities of food. K2 (6)
- 5) Develop a weekly menu plan for college students living in campus dormitories. K3 (6)
- 6) Organize a menu plan for a high school lunch program that accommodates diverse dietary needs, including vegetarian, vegan, and gluten-free options. Select appropriate ingredients and cooking methods for each menu item. K3 (9)
- 7) List four main protein sources typically used in volume feeding. Compare their recommended portion sizes for school cafeterias and hospital kitchens. K4 (8)
- 8) Discover the challenges associated with portion control when serving volume meals in a catering event. K4 (12)

OR

Examine the logistical challenges of ingredient procurement when indenting for volume feeding in a remote location versus an urban area. K4 (12)