

School of Hospitality

Bachelor of Hotel Management
Semester End Examination - Jun 2024

Duration : 180 Minutes
Max Marks : 100

Sem IV - I1UB401B - BSCH2005 - 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) Why is menu planning crucial in mass feeding operations? K1(2)
- 2) Explain the main logistical challenges faced by off-premises catering businesses. K2(4)
- 3) Illustrate two reasons and explain how effective menu planning contributes to successful mass feeding events in terms of cost control and meeting dietary needs. K2(6)
- 4) Build a menu plan for a school breakfast program aimed at promoting healthy eating habits among students. K3(9)
- 5) Choose three traditional rajasthani dishes and briefly describe their main ingredients and cooking methods. K3(9)
- 6) Determine the role of food delivery apps and online ordering platforms in reshaping consumer behavior and preferences in the food industry. K5(10)
- 7) List the factors that affect eating habits in different parts of the country. K4(12)
- 8) Evaluate the influence of kitchen layout on equipment selection. Assess how different layouts, such as a traditional kitchen versus an open kitchen, impact the choice and placement of equipment. K5(15)
- 9) Categorize Indian regional sweets based on their primary ingredients (e.g., dairy-based, flour-based, nut-based) and provide examples for each category. K5(15)
- 10) Propose solutions to minimize food waste in industrial catering. Discuss the potential benefits of implementing these solutions for both the catering company and the environment. K6(18)