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| ADMISSION NUMBER |  |  |  |  |  |  |  |  |  |  |  |
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**School of Hospitality**  
**Bachelor of Hotel Management**  
**Summer Term Examination – July - August 2024**

**Duration : 180 Minutes**  
**Max Marks : 100**

**Sem VI - I1UB601B - Advanced Food Production and Patisserie-I**

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 it crucial to remember proper procedures for the distribution and holding of food to maintain quality and safety standards? K1 (2)
- 2) Outline the traditional method for storing dessert sauces. K2 (4)
- 3) Outline the process of hiring a kitchen staff for a star category hotel? K2 (6)
- 4) Apply your understanding of contemporary dessert sauces to develop a new sauce recipe that incorporates unconventional flavor combinations. K3 (9)
- 5) Analyze the role of consumer feedback in the product research and development process. K3 (9)
- 6) Assess the significance of sustainability and environmental awareness in modern food plating practices. Evaluate the importance of using locally sourced ingredients and eco-friendly serving vessels in reducing carbon footprint and food waste. K5 (10)
- 7) Examine the relationship between plate selection and food presentation styles in modern gastronomy. K4 (12)
- 8) Assess the impact of cultural influences on the development of French cuisine. K5 (15)
- 9) Assess the labor and cost-saving aspects of convenience food. K5 (15)
- 10) Create a three course innovative India menu for 20 people and list all the required ingredients K6 (18)