

## School of Hospitality

Bachelor of Hotel Management  
Summer Term Examination – July - August 2024

Duration : 180 Minutes  
Max Marks : 100

### 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) Provide a list of six essential pieces of heavy equipment commonly used in commercial kitchens. K1(2)
- 2) Summarize the steps involved in conducting a thorough market analysis before making purchasing decisions in a hotel kitchen. K2(4)
- 3) Explain the various types of fuels used in the commercial kitchen. K2(6)
- 4) Construct a weekly menu rotation for a school cafeteria that balances popular student preferences with nutritional guidelines and budget constraints. K3(9)
- 5) Organize the steps involved in preparing a signature hyderabadi dish. K3(9)
- 6) Recommend few innovative ingredients or cooking techniques that chefs can incorporate into their dishes to appeal to contemporary consumer preferences. K5(10)
- 7) Plan a traditional Awadhi feast menu for a wedding celebration and list the key ingredients required for the preparation. K4(12)
- 8) Judge the significance of staffing levels in a kitchen. Draw a hierarchy chart for a 400 students mess kitchen serving all the meals. K5(15)
- 9) List 15 traditional Indian sweets and describe their unique flavors and textures. K5(15)
- 10) Elaborate on the scope of development for industrial catering. Discuss potential areas where industrial catering can expand or innovate to meet evolving needs. K6(18)