

**Jamia Hamdard**  
**School of Management and Business Studies**  
**Department of Hotel Management & Catering Technology**

**Roll No...**

**Even Semester Examination - July 2024**  
**BHM with Food Processing -VI Semester**  
**Subject Code: BHM 601(Advanced Food Production-II)**

Duration: 3 Hour

Max. Marks -75

**Section A - Short Answer**

(5X6=30)

***Note: Attempt any Six Questions, All questions carry equal marks***

- Q1: Write down the importance of Menu Coasting.
- Q2: Explain the Types of Raising Agents.
- Q3: Elaborate about Airline Catering.
- Q4: What are the common Bread Faults?
- Q5: Write about Vegan Cuisine.
- Q6: What is a Sorbet?
- Q7: Differentiate between Icing and Garnishing.
- Q8: What safety precautions are to be undertaken for a commercial Kitchen?
- Q9: What is Organic Food??

**Section B-Long Answer**

(15X3=45)

***Note: Attempt any Three Questions; All questions carry equal marks***

- Q1: Explain any 10 types of International leavened bread varieties.
- Q2: What are the roles of different ingredients used while baking?
- Q3: Explain about current market menu Trends.
- Q4: Elaborate the importance of HACCP principals in catering industry.
- Q5: Write a short note about following:
  - a) Molecular Gastronomy
  - b) Ice Cream
  - c) Kitchen Layout & Design
- Q6: Explain the process of chocolate making?