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Roll No...

Even Semester Examination - July 2024
BHM with Food Processing
IV Semester
Subject Code: BHM 401(Food Production Operation II)

Duration: 3 Hour

Max. Marks -75

Section A - Short Answer

(5X6=30)

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

- Q1: What is EOQ?
- Q2: Explain Bin Card along with a neat diagram.
- Q3: Write about pastry Crème.
- Q4: Explain role of Yeast in Bread Making
- Q5: How according to you food styling have changed dynamics of food industry?
- Q6: Elaborate about Ahi Tuna.
- Q7: Write down the recipe of Pate de Foie gras .
- Q8: Write down the process for Choux paste preparation.
- Q9: Write down the functions of a Store manager.

Section B-Long Answer

(15X3=45)

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

- Q1: Write about various Forms and Formats used in for Kitchen Inventory Management.
- Q2: Enunciate about the Pastry types along with suitable examples.
- Q3: Write about the various styles used for food plating and presentation.
- Q4: Write about Chinese Cuisine.
- Q5: Explain about different Exotic Fruits and Vegetables used in commercial cooking.
- Q6: Write down the role of each ingredients in bread making. Describe any 10 international breads.