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School of Management and Business Studies
Department of Hotel Management & Catering Technology
Roll No...
Even Semester Supplementary Examination - January 2023
BHM V Semester
Subject Code: BHM 501 Subject: Food Production Operations II

Duration: 3 Hour

Max.Marks -75

Section A - Short Answer(5X6=30)

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

1. What do you understand by Sushi?
2. What do you understand by pastry crème?
3. Draw the format of Bin card along its importance.
4. Write about pate de foie gras.
5. Why is Kobe beef popular?
6. Write about Oysters
7. Elaborate about the virus types of stores
8. Explain about the different kinds of pastries.
9. What do you know about EOQ.

Section B-Long Answer (15X3=45)

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

1. What do you about wheat flour ?
2. Write about Chinese cuisine it relevance to its geographical features.
3. What are the different styles of contemporary Plating?
4. Elaborate on importance of Plating in the current era.
5. Write about the importance of various ingredients used in bread making along with 5 examples of popular breads.
6. Write a Short not on Thai Cuisine