

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-7)
FOOD PRODUCTION MANAGEMENT

Subject Code : BHMCT701-18

M.Code : 90745

Date of Examination : 02-01-2023

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION-A

1. Write briefly :
 - a. Anthropology
 - b. HACCP
 - c. Farm to fork
 - d. Slow food
 - e. Exotic herbs
 - f. Pasteurization
 - g. Condiments
 - h. Garnishes
 - i. Marzipan
 - j. Marinades.

SECTION-B

2. What are the advantages and disadvantages of centralized kitchen?
3. What is the importance of food preservation in hospitality industry?
4. How anthropology of food helps in food diversification?
5. What are the points to be considered while displaying sugar displays?
6. How transportation and logistics plays vital role in food industry?

SECTION-C

7. What do you understand by cloud kitchen? Draw a neat diagram of cloud kitchen and basic equipment required for the same.
8. Define spices. What are their importance and usage in any cuisine? Also describe the medical properties of spices.
9. Discuss various consideration and constraints of menu planning with relevant examples.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.