

School of Hospitality

Department of Hospitality

Mid Term Examination

Exam Date: 26 Sep 2023

Time : 90 Minutes

Marks : 50

Sem V - I1UB501B - Food Production Management

Your answer should be specific to the question asked

Draw neat labeled diagrams wherever necessary

- 1) Interpret the term yield and the formula to calculate Yield percentage ? K2 (2)
- 2) Show us any five traditional ingredients used in Thai cuisine to prepare sweet and spicy taste? K1 (3)
- 3) Outline the various importance of Yield Management? K2 (4)
- 4) Explain the steps involved for Pate preparation? K2 (6)
- 5) Apply your knowledge to explain curing and smoking as preserving techniques used in charcuterie? K3 (6)
- 6) Identify various duties and responsibilities of Larder Chef? K3 (9)
- 7) Compare various points of cooking style and staple ingredients in Lebanese and Chinese cuisine? K4 (8)
- 8) Simplify the term Larder and different equipments used in Larder kitchen with suitable uses? K4 (12)

OR

Classify the salient features of Mexican Cuisine? K4 (12)