

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

School of Hospitality
Bachelor of Hotel Management
Mid Term Examination - May 2024

Duration : 90 Minutes
Max Marks : 50

Sem VI - I1UB601B - Advanced Food Production and Patisserie-I

General Instructions

Answer to the specific question asked

Draw neat, labelled diagrams wherever necessary

Approved data hand books are allowed subject to verification by the Invigilator

- 1) Outline the importance of predicting future developments in food plating. K2 (2)
- 2) Relate the traditional Mexican cooking method and explain its significance in Mexican cuisine. K1 (3)
- 3) Compare a few traditional Italian dishes and the unique ingredients they typically include. K2 (4)
- 4) Demonstrate the traditional method for serving dessert sauces. K2 (6)
- 5) Organize a comparative analysis between the eating styles of French and Italian cuisines, focusing on their use of colors and garnishes. K3 (6)
- 6) Model a modern food presentation concept that integrates elements of sustainability, such as using edible garnishes or eco-friendly serving vessels. K3 (9)
- 7) Analyze the emerging trends in food plating techniques, such as deconstructed dishes and molecular gastronomy. K4 (8)
- 8) Discover the technological advancements that have revolutionized cooking methods in European cuisine over the past century. K4 (12)

OR

- Examine the relationships between classical and contemporary dessert sauces and their respective uses in pastry kitchens. K4 (12)