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**School of Hospitality**  
**Bachelor of Hotel Management**  
**Semester End Examination - Jun 2024**

**Duration : 180 Minutes**

**Max Marks : 100**

**Sem II - I1UB205B - BSCH1029 Foundation Course in Food Production and Bakery-II**

*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) List various types of fats being used. K1 (2)
- 2) Illustrate various points to be considered for the procurement of lamb. K2 (4)
- 3) Summarize the role(uses) of sugar in cookery K2 (6)
- 4) Identify various types of thickening agents used in cookery with appropriate examples for each . K3 (9)
- 5) Identify various materials used for equipment manufacturing. Justify which is the best as per your understanding. K3 (9)
- 6) Explain various dishes where chicken is being used as one of the ingredients. K5 (10)
- 7) Analyze the role of artificial intelligence in modern kitchens. K4 (12)
- 8) Explain the role of various types of raising agents (leavening agents) used in cookery. K5 (15)
- 9) Explain the relevance of hand made pasta in current scenario explain your answer with hand made pasta dishes K5 (15)
- 10) Discuss various beef dishes being prepared in kitchen with the help of a cross sectional diagram of Beef. K6 (18)