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

Duration : 180 Minutes
Max Marks : 100

Sem VI - 11UB601B - 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) Choose the type of meat commonly featured in french dishes. K1 (2)
- 2) Illustrate the importance of remembering the document observations and feedback during food trials and sensory evaluations? K2 (4)
- 3) Illustrate the new trends in food plating. K2 (6)
- 4) Develop a menu that showcases the influences of different European cultures, including at least one dish each from Italian, Mexican, and French cuisine. Explain how each dish reflects its respective culinary heritage. K3 (9)
- 5) Outline the steps involved in the receiving and inventory management of food supplies in a commercial kitchen. K3 (9)
- 6) Judge the reliability and validity of different testing methods and instruments used in food testing sessions. K5 (10)
- 7) Compare and contrast different procurement strategies used in star category hotels. K4 (12)
- 8) Determine the best practices for storage and service of pastry sauces in professional kitchens. K5 (15)
- 9) Evaluate supplier selection and purchasing practices in kitchen management. K5 (15)
- 10) Create a three course menu of Italian Cuisine for 20 pax along with the ingredients used and quantity. K6 (18)