

59231

BHMCT 5th Semester 4 Year (2020-21)

Examination, January-2026

Food Production Management

Paper : 20BHMCT501

Time allowed : 3 Hours]

[Maximum marks : 80

Note: Attempt any six questions; **Question No. 1 is compulsory.**

1. Explain: 10×2=20
- (a) Margarine
 - (b) Kneading
 - (c) Rogan Josh
 - (d) Gajar Ka Halwa
 - (e) Ker sangria ki sabji
 - (f) Fafda
 - (g) Pork Vindaloo
 - (h) Payasam
 - (i) Idli
 - (j) CCPs

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- (2) 59231
- 2. Elaborate cake faults and their reasons. 12 ✓
 - 3. Discuss recipe of Short Crust Pastry. 12
 - 4. Write in detail about ingredients used in Punjabi kitchens. 12 ✓
 - 5. Suppose you are an Executive Chef of a 5 star hotel, design and elaborate a 4 course Mughlai menu for a wedding banquet. 12 ✓
 - 6. Describe Bengali cuisine, in detail. 12
 - 7. Write a detailed note on cuisine of Tamil Nadu. 12 ✓
 - 8. Discuss importance of HACCP for hotels 12 ✓

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