

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI  
(END SEMESTER EXAMINATION)**

**CLASS: BHMCT  
BRANCH: HMCT**

**SEMESTER : VII  
SESSION : MO/18**

**SUBJECT: HM7031 FOOD PRODUCTION MANAGEMENT & ADVANCED BAKERY  
TIME: 3 HRS.**

**FULL MARKS: 60**

**INSTRUCTIONS:**

1. The question paper contains 7 questions each of 12 marks and total 84 marks.
  2. Candidates may attempt any 5 questions maximum of 60 marks.
  3. The missing data, if any, may be assumed suitably.
  4. Before attempting the question paper, be sure that you have got the correct question paper.
  5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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|----------------------------------------------------------------------------------------------------------|-----|
| Q.1(a) Describe the sales menu.                                                                          | [2] |
| Q.1(b) Discuss the types of menu.                                                                        | [4] |
| Q.1(c) Describe the working menu with the recipe specification.                                          | [6] |
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| Q.2(a) Explain the purchase specification.                                                               | [2] |
| Q.2(b) What is catering information system?                                                              | [4] |
| Q.2(c) What is menu engineering discuss in detail?                                                       | [6] |
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| Q.3(a) What are the types of wall required in the kitchen?                                               | [2] |
| Q.3(b) While planning for the industrial kitchen which sections should be important in preparation area. | [4] |
| Q.3(c) What are the factors determine to kitchen planning?                                               | [6] |
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| Q.4(a) How are cake classified?                                                                          | [2] |
| Q.4(b) What is the difference between royal icing and fondant icing?                                     | [4] |
| Q.4(c) Explain different types of icing used on cakes.                                                   | [6] |
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| Q.5(a) Describe the process of conching.                                                                 | [2] |
| Q.5(b) Describe three methods of tempering a chocolate.                                                  | [4] |
| Q.5(c) What is the couverture? How many types of these are available?                                    | [6] |
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| Q.6(a) What is the role of ingredients in Danish Dough?                                                  | [2] |
| Q.6(b) List the steps used in making short crust paste.                                                  | [4] |
| Q.6(c) What are the different methods of making puff pastry?                                             | [6] |
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| Q.7(a) Draw the work flow chart of kitchen activities.                                                   | [2] |
| Q.7(b) What are the types of water supplies are required in a kitchen?                                   | [4] |
| Q.7(c) What is conceptual plan in a food service industry for planning a kitchen?                        | [6] |

:::03/12/2018:::M