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

CLASS: BHMCT SEMESTER: VII BRANCH: HMCT SESSION: MO/19

## SUBJECT: HM7031 FOOD PRODUCTION MANAGEMENT & ADVANCED BAKERY

TIME: 3:00 HOURS 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.

Q.1(a) Q.1(b) Q.1(c)	Describe the factors for influencing food purchase.  Describe the working menu.  How to balance a menu -Explain?	[2] [4] [6]
Q.2(a) Q.2(b) Q.2(c)	Explain the sales menu. What are the control functions used in food production? Describe the quality subsystem for food service management.	[2] [4] [6]
Q.3(a) Q.3(b) Q.3(c)	Explain the purchase specification. What is catering information system? What is menu engineering discuss in detail?	[2] [4] [6]
Q.4(a) Q.4(b) Q.4(c)	How are cake classified? What is the difference between royal icing and fondant icing? Explain different types of icing used on cakes.	[2] [4] [6]
Q.5(a) Q.5(b) Q.5(c)	What is the role of ingredients in Danish Dough? List the steps used in making short crust paste. List five products made from puff pastry and its uses.	[2] [4] [6]
Q.6(a) Q.6(b) Q.6(c)	How is compound chocolate different from a couverture?  Describe at least four types of garnishes that can be made by using chocolate.  Describe various steps involved in preparing moulded chocolate.	[2] [4] [6]
Q.7(a) Q.7(b) Q.7(c)	What are the different stages of sugar boiling? How would you differentiate among a tart, flan and a pie? Discuss the purchase order and give the format for the purchase order.	[2] [4] [6]

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