

Subject Code:-BHMT-771

Roll no. _____

ODD SEMESTER EXAMINATION, 2022-23

BHMCT-7th Sem. Year- 4th

Subject Name- Culinary Management

Time- 3 hrs.

Max. Marks- 100

Note- Attempt all question. All Questions carry equal marks. In case of any ambiguity or missing data, the same may be assumed and state the assumption made in the answer.

Ques. 1 Answer any four Questions of the following.

4x5=20

- a) Write a classification of sauce?
- b) What is a food trial? Why it is important for developing new menu?
- c) What is the difference between multi-cuisine and speciality cuisine restaurant?
- d) Write about five wet masalas used in Indian kitchen?
- e) What is organic food? Why it is trending?
- f) Draw layout of speciality kitchen restaurant?

Ques. 2 Answer any four Questions of the following.

4x5=20

- a) Write in brief about kitchen stewarding and its importance?
- b) Write short note on Molecular gastronomy?
- c) What do you understand by term sensory evaluation of food?
- d) Write short note on Indian curries?
- e) Explain the terms 1-invalids, 2- Diet menu
- f) What is children's menu? What precautions should be taken while making children's menu?

Ques. 3 Answer any Two Questions of the following.

2x10=20

- a) What are the factors that affect menu planning?
- b) Explain various traditional methods of cooking used in Indian cuisine?
- c) What pivotal role does receiving and purchasing play in daily functioning of the kitchen?

Ques. 4 Answer any Two Questions of the following.

2x10=20

- a) What is cyclic menu? What are primary benefits of using cyclic menu?
- b) Explain in details about principles of kitchen layout?
- c) What is inventory management & why it is important?

Ques. 5 Answer any Two Questions of the following.

2x10=20

- a) Define the term HACCP? Explain seven principles of HACCP?
- b) Explain different methods of heat transfer to food, with example?
- c) What are various principles of menu planning, explain?