



25801258

QP CODE: 25801258

Reg No : .....

Name : .....

**BHM DEGREE REGULAR /SUPPLEMENTARY EXAMINATIONS, MARCH 2025**

**Fourth Semester**

BACHELOR IN HOTEL MANAGEMENT

**BH4CRT19 - FOOD PRODUCTION OPERATIONS - II**

2020 Admission Onwards

494CDDAA

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

*Each question carries 2 marks.*

1. Write any four Indian masalas.
2. What is makhani?
3. What is the difference between poori and bhatura?
4. What is the speciality of Marwari cuisine?
5. Define Thali.
6. Define quantity cooking.
7. What are preparation equipments?
8. What is buffet?
9. What is Sit down buffet?
10. Mention the three points in the visual appeal of buffet.
11. What is rennet?
12. What is the ideal storage temperature of cheese?

(10×2=20)

**Part B**

*Answer any **six** questions.*

*Each question carries 5 marks.*

13. Write a short note on Indian snacks.





14. Explain the importance of culinary terms in Food Production.
15. Explain the regional cuisines of Kerala.
16. Explain briefly about Tamil Nadu cuisine.
17. Write a short note on Institutional catering.
18. Explain the importance of hygiene in hospital catering.
19. Explain the importance of purchasing and indenting in volume feeding.
20. What are the advantages and disadvantages of buffet?
21. Explain the importance of ageing process in cheese making.

(6×5=30)

### **Part C**

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain briefly about Indian snacks.
23. Bohri cuisine is a religious cuisine. Explain.
24. With the help of a chart, explain the production workflow in a quantity kitchen.
25. Explain the storage and service of cheese.

(2×15=30)

