

G 8473



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Reg. No.....

Name.....

**BACHELOR OF HOTEL MANAGEMENT DEGREE
EXAMINATION, JANUARY 2026**

Third Semester

FOOD PRODUCTION OPERATIONS—I

(2017–2019 Admissions – Supplementary/2014–2016 Admissions – Mercy Chance)

Time : Three Hours

Maximum Marks : 80

Part A

*Answer **all** questions.
Each question carries 1 mark.*

Write short notes on the following :—

- | | |
|------------------------|-------------------------|
| 1. Brunch menu. | 2. Dinner menu. |
| 3. Menu planning. | 4. Cycle menu. |
| 5. Fixed menu. | 6. Indian snacks. |
| 7. Muffins. | 8. Fresh cream cakes. |
| 9. Purchase standards. | 10. Forms used storage. |

(10 × 1 = 10)

Part B

*Answer any **eight** questions.
Each question carries 2 marks.*

11. What is menu planning and its importance ?
12. Define Japanese menu.
13. What are the four main courses of a menu ?
14. State the characteristic features of North Indian Cuisine.
15. What is the most popular Indian bread ?
16. What are the features of rolls ?
17. What are ingredients used in Danish pastry ?
18. State the cooking procedures of fresh cream cakes.
19. State the cooking procedures of pancakes.
20. State the principles of food storage.

Turn over





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21. What are guidelines to select the supplier ?
22. Define Banqueting.

(8 × 2 = 16)

Part C

*Answer any **six** questions.
Each question carries 4 marks.*

23. Discuss the basic steps in menu planning.
24. Explain the basic menu terms.
25. Explain the items in the South Indian Snacks.
26. Describe the ingredients of Aloo Bonda.
27. Explain the cooking procedure of heavy snacks like hot dog rolls.
28. Explain the ingredients of Pizza bases.
29. Discuss the ingredients used in Icing such as Iondant fresh cream.
30. Explain the cookng procedure of mousses.
31. Discuss the steps in purchase procedure in stores management.

(6 × 4 = 24)

Part D

*Answer any **two** questions.
Each question carries 15 marks.*

32. Discuss the items listed in the Thai menu.
33. How savory snacks made from yeast dough ? Explain.
34. Explain the different types of sugar confectionery.
35. Discuss the functions of store manager.

(2 × 15 = 30)

