

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
FIFTH SEMESTER MGU-UGP(HONOURS) REGULAR EXAMINATION (2024
ADMISSION ONWARDS)
MG5DSCHMC300 – QUANTITY FOOD PRODUCTION PRACTICAL

Duration: 1.5 Hours

Total Marks: 35

Part – A

Practical Task

Answer any one question

(1x14=14 marks)

1. Prepare the following three-course menu **Shami Kebab, Awadhi Murg Dum Biryani & Shahi Tukda**
2. Prepare the following three-course menu **Mutter Pulao with raitha, Fish Amritsari & Moong Dhal Halwa**
3. Prepare the following three-course menu **Vazhakkai Bajji with Pottukadala Chutney, Arcot Chicken Biryani with vengaya Pachadi & Pal Payasam**
4. Prepare a ONE SINGLE menu as **Murg Musallam or Hyderabad Dum Biryani**

Part – B

Practical Record Evaluation

1. Content
2. Completion
3. Neatness
4. Drawings (4x2= 8 marks)

Part – C

Viva Voce (8 MARKS)

Part – D

Grooming

1. Personal Hygiene (**Appropriate Haircut, neatly shaved, Nails trimmed, Clean & Pressed uniform, Pleasant Body odor etc...**)
2. Attitude (**Body Language, Tone of voice**) (2x2.5= 5 marks)

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FIFTH S E M E S T E R MGU-UGP(HONOURS) REGULAR EXAMINATION
(2024 ADMISSION ONWARDS)
MODEL QUESTION PAPER
MG5DSCHMC301 - BAKERY & CONFECTIONARY PRACTICAL

Duration: 1.5 Hours

Total Marks: 35

Part – A

Practical Task

Answer any one question

(1x14=14 marks)

1. Prepare a three-course menu as **FRENCH BREAD, NAN KHATTI COOKIES, CARAMEL CUSTURD.**
2. Prepare a three-course menu as **FOCCACIA, CHOCOCHIP COOKIES, GOLDEN COOKIES.**
3. Prepare a three-course menu as **MILK BREAD, SWISS TART, EGG ROLL.**
4. Prepare a ONE SINGLE menu as **PUFF PASTRY CHICKEN PUFF (OR) VEG PUFF.**

Part – B

Practical Record Evaluation

1. Content
2. Completion
3. Neatness
4. Drawings

(4x2= 8 marks)

Part – C

Viva Voce

(8 MARKS)

Part – D

Grooming

1. Personal Hygiene (**Appropriate Haircut, neatly shaved, Nails trimmed, Clean & Pressed uniform, Pleasant Body odor etc...**)
2. Attitude (**Body Language, Tone of voice**)

(2x2.5= 5 marks)