

Mid-West University
Examinations Management Office
Birendranagar, Surkhet
End Semester (Alternative/Physical) Examination-2078
Bachelor of Hotel Management (BHM)
Semester - IV

Subject: Food Production and Patisserie IV
Full Marks: 50 Pass Marks: 25

Course Code: BHM 343
Time: 3:00 Hours

You are required to answer in your own words as far as applicable.

Attempt all of the following Questions:

5×10=50

1. a Write about the kitchen planning consideration. [5]
b. Why is kitchen stewarding important for hotel? [5]
2. a. Explain the objectives of quantity food production. [5]
b. Enlist the functions of icing and frosting. [5]
3. How can you apply HACCP in hotel industry? [10]

OR

- Define Kitchen. What are the various types of kitchen layout? [2+8]
4. Define icing. Discuss the various types of icing. [2+8]
 5. Briefly explain different gravies used in Indian Cuisine. [10]

OR

- Discuss soup vide food production system along with a diagram. [10]

The End

