

Total No. of Questions: 7

Total No. of Printed Pages: 2

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/EC801A/2025/BHMCT_SEM8

Final Year BHMCT (Eighth Semester) Examination, 2025

EC801A - SPECIALIZED FOOD PRODUCTION -II

(2021 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms:

- A) Stocks [2]
- B) Task Analysis [2]
- C) Standard Recipe Manual [2]
- D) Production Planning & Scheduling [2]
- E) Menu Engineering [2]

Q2. A) Explain the role of stocks, soups, and sauces in culinary preparations. Provide examples of each. [5]

B) Differentiate between various international cuisines in terms of ingredients, cooking techniques, and presentation. [5]

Q3. A) Describe the importance of developing a good food production team. How can motivation and training enhance kitchen productivity. [5]

B) Compare the key responsibilities and desirable attributes of chefs at different management levels (Commis, CDP, Sous Chef, and Executive Chef). [5]

Q4. A) Explain the role of Standard Operating Procedures (SOPs) in kitchen management. How do they contribute to efficiency and food safety. [5]

B) Analyze the importance of interdepartmental communication in a hotel or restaurant kitchen. How does it impact kitchen operations. [5]

Q5. A) Discuss the process of vendor development and appraisal in the food industry. Why is it crucial for kitchen operations. [5]

B) Design a production plan for a restaurant kitchen during a high-demand period. Explain how you would manage quality and quantity control. [5]