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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No.	
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[0607]/PGMM111/2025/MSCHS\_SEM1

FYMSCHS (First Semester) Examination, 2025

PGMM111 - SPECIALIZATION IN FOOD PRODUCTION I

(2023 Pattern)

Time: 1Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

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

- Q.1 Explain the terms:**
- A) Organic Foods [1]
  - B) GM Ingredients [1]
  - C) Convenience Foods [1]
  - D) Superfoods [1]
  - E) IPR (Intellectual Property Rights) for Product Development [1]
- Q.2. Write a short note on the Michelin Star rating and Rosette rating. [5]**
- Q.3. Explain the Importance of the Convenience foods in modern cooking and state any 3 advantages. [5]**
- Q.4. List down different Types of Records maintained in the kitchen and write a short note on Food cost report. [5]**
- Q.5. Draw a hierarchy chart of Kitchen Stewarding department. [5]**
- Q.6. Briefly explain the process of Budgeting and Yield Calculations during the initial stages of new product development. [5]**
- Q.7. b) Write Short note on Modern Culinary Trends. [5]**

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