

Seat No.	
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FYMSCHS (First Semester) Examination, 2026

PGMM111 - SPECIALIZATION IN FOOD PRODUCTION I

(2023 Pattern)

Time: 1 Hr. 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:

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| A) Rosette Rating | [1] |
| B) FMCG | [1] |
| C) FSSAI Guidelines (for convenience food) | [1] |
| D) Buddha Bowl | [1] |
| E) Farm to Fork | [1] |

Q.2. Briefly explain the concept of Local and Seasonal ingredients cooking. [5]

Q.3. Write short note on Vegan diets and High Protein diet. [5]

Q.4. State the various methods of processing convenience foods. And explain any one method. [5]

Q.5. Describe the Duties and Responsibilities of a Kitchen Stewarding Manager. [5]

Q.6. Give any two advantages and two disadvantages of using GM (Genetically Modified) ingredients and Super foods in cooking separately. [5]

Q.7. Define Geographical Indexing in commodities and explain its Importance. [5]
