

Seat No:

[0607]/PGMM241/2026/MSCHS_SEM4

SYMSCHS (Fourth Semester) Examination, 2026
PGMM241 - SPECIALIZATION IN FOOD PRODUCTION IV
(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.

Q1. Explain the terms :

- | | |
|----------------------|-------|
| A) Food Preservation | [1] |
| B) Functional Foods | [1] |
| C) Sustainability | [1] |
| D) Paleo Diet | [1] |
| E) Curing | [1] |

Q2. Outline a brief explanation of Asian Cuisine considering points like characteristics, specialty dishes, cooking techniques and ingredients used. [5]

Q3. What do you understand by a kitchen roster? Explain its key features. [5]

Q4. Summarize the advantages of brining. [5]

Q5. Using techniques of menu merchandising, explain any five things that you will incorporate in your restaurant's menu card. [5]

Q6. What is a ketogenic diet? Explain advantages and dis-advantages (2 each) of this diet. [5]

Q7. Write in brief any five points on importance of culinary research. [5]
