



AJEENKYA

D Y PATIL UNIVERSITY

End Term Exam (December 2019)

School: Hotel Management

Program: BHM

Course: Food and Bakery Production

Course Code: HOM201

Semester: III

Max Marks: 50

Duration (Mins): 120

Answer any 6 (Max 7 Marks for Each Correct Answer)

1. Explain various types of puff pastry
2. Explain various methods of bread making
3. Name 3 Popular items of 5 regional cuisines of India
4. What is laminated dough, Name some products made out of Laminated Dough
5. What are the steps involved in making a cake
6. What is Quantity Food Production? Plan a menu for a birthday party of 50 People.
7. How do you modify a recipe for 4 Portions to cater to 100 portions? Write Indent for Chicken Biryani for 100 portions
8. Plan a menu for canteen in your college.

State True or False, Answer all 4 (2 Mark for each correct answer)

1. Roganjosh is a kashmiri Mutton Curry
2. Flaky pastry is made from Laminated dough
3. Eggs can be used as leavening agent
4. Moisture is leavening agent

***** ALL THE BEST*****