

A-0939

Total Pages : 3

Roll No.

HM-102

Advance Food Production

Master of Hotel Management (MHM)

Examination 2026 (Feb.)

Time: 02:00 hrs

Max. Marks: 35

Note : This paper is of Thirty Five (35) marks divided in to two (02) Section A and B. Attempt the questions contained in these sections according to the detailed instructions given therein. *Candidates should limit their answers to the questions on the given answer sheet. No additional (B) answer sheet will be issued.*

Section-“A”

(Long Answer - type Questions)

Note:- Section ‘A’ contains Five (05) long-answer-type questions of Nine and Half (9½) marks each.

Learners are required to answer any two (02) questions only.

(2x9½=19)

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1. Explain how the culinary movement influenced modern menu planning, presentation techniques, and ingredient utilization in contemporary professional kitchens.
2. Discuss the selection and application of different types of special kitchen equipment in advanced food production environments.
3. Explain the different cooking methods and explain their relevance in advanced culinary operations.
4. Discuss the role of foundation ingredients agents in determining the structure, flavor profile, and consistency of dishes in advanced cookery practices.
5. Explain the significance of the cold kitchen in professional food production with reference to its specialized equipment.

Section-“B”

(Short -answer - type questions)

Note:- Section ‘B’ contains eight (08) short-answer type questions of Four (04) marks each. Learners are required to answer any Four (04) questions only.

(4x4=16)

1. Write the importance of professional cooking for catering establishments.
2. Why is strict personal hygiene considered as preventive tool in advance food production systems?
3. How does HACCP help prevent critical hazards during food production?
4. Why is effective mise-en-place an important control mechanism in professional kitchen operations?
5. What are the core cooking principles essential for achieving quality in advanced food production?
6. Why is egg considered a multifunctional ingredient in cookery with reference to its functional properties?
7. Why is classification of food is important in menu sequencing?
8. Why is the role of the Grade-Manager Chef vital in maintaining food safety and presentation standards in a cold kitchen?
