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The Assam Royal Global University, Guwahati
Royal School of Hotel Management
BA/BSc. Hotel Management, 6th Semester
Semester End Examination, June 2023
Course Title: Food Production Theory-VI
Course Code :HMT192C601

Time: 3 Hours

Maximum Marks: 70

Note: Attempt all questions as per instructions given.
The figures in the right-hand margin indicate marks.

Section – A

1. Attempt all questions. (Maximum word limit 50) 2 x 8
- a. What is Scandinavian cuisine?
 - b. Briefly Explain Marzipan .
 - c. What is Bisque?
 - d. Write a short notes on Tallow sculpture?
 - e. What is Hamburger?
 - f. Explain Emulsion.
 - g. What is Mousse?
 - h. Define the meaning of Glaze.

Section – B

2. Attempt any one of the following: 12 x 1
- a. Explain Oriental cuisine.
 - b. Name three Middle East and French recipe and explain them?
3. Attempt any two of the following: 7 x 2
- a. Explain Types of Meringues
 - b. Types and classification of Frozen desserts
 - c. Menu of any two international cuisines dishes.
4. Attempt any two of the following: 7 x 2
- a. Draw and explain Manufacture & Processing of Chocolate
 - b. What are the different Types of chocolate
 - c. Explain Process of bread making.
5. Attempt any two of the following: 7 x 2
- a. What do you understand by Production Planning & Production Scheduling
 - b. Explain Forecasting & Budgeting.
 - c. Explain Yield Management.