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M.Sc.(HMCT) (2015 to 2017) (Sem.-2)
KITCHEN OPERATIONS & MANAGEMENT
Subject Code : MSCHM-201
Paper ID : [A2575]

Max. Marks : 60

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.**

Q1. Define the terms :

- Kitchen layout
- Confectionary arts
- Pralines
- Ganaches
- Goshtaba
- Gatta Curry
- Panchphoran
- Paysam
- Salan
- Molecular Gastronomy

SECTION-B

- Q2. How technology is used in commercial kitchen and what are its benefits?
- Q3. Explain different sweetening agents used in confectionary kitchen.
- Q4. Write a brief note on chocolate showpiece.
- Q5. Give a brief introduction on Maharashtrian cuisine.
- Q6. What is volume feeding, how does it, differ from fast food outlets?

SECTION-C

- Q7. What is space management criteria, how does it help in kitchen layout?
- Q8. Discuss history and origin of chocolates.
- Q9. What is indenting, how does requirement in indenting is fulfilled by purchase and store department?