

## **BHM–202**

### **Food Production Operations**

Bachelor of Hotel Management (BHM–11/16)

Second Year, Examination, 2017

**Time : 3 Hours**

**Max. Marks : 40**

**Note :** This paper is of **forty (40)** marks containing **three (03)** Sections A, B and C. Learners are required to attempt the questions contained in these Sections according to the detailed instructions given therein.

#### **Section–A**

##### **(Long Answer Type Questions)**

**Note :** Section ‘A’ contains four (04) long answer type questions of nine and half ( $9\frac{1}{2}$ ) marks each. Learners are required to answer *two* (02) questions only.

1. Describe various operational areas of kitchen. Explain the job done under ‘*larder*’ section of kitchen.
2. Write down the characteristics of South Indian (Andhra and Tamil) cuisine. Give the detail about their famous dishes, ingredients used and cooking style.
3. Write in detail about the basic ingredients used in cake making and explain the various methods of cake making.

4. Explain the cuts of pork with the help of neat diagram. Write about the ham and bacon.

### 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 *four* (04) questions only.

1. Differentiate between herbs and spices. Name *four* each of herbs and spices.
2. Explain the various seasoning and condiments used in cookery. Why are they important in food preparation ?
3. Briefly explain about 'Punjabi' cuisine.
4. Explain confectionery. Name *four* famous preparation done under confectionery.
5. Differentiate between Poultry and Game birds.
6. Name some famous Indian vegetables used in cooking. Give name of some dishes prepared with bulbs and leafy vegetables.
7. Explain the importance of Egg in Bakery.
8. List the qualities of fresh fish.

### Section-C

#### (Objective Type Questions)

**Note :** Section 'C' contains ten (10) objective type questions of half ( $\frac{1}{2}$ ) mark each. All the questions of this Section are compulsory.

Fill in the blanks :

1. Whole animal after dressing from the slaughter house is called .....

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2. The edible internal organs are called .....
3. A calf flesh which is less than three months of age is known as .....
4. Sugar in bread gives ..... colour to its sides.
5. Vada Pao is a famous all time food of ..... state.

Indicate whether the following statements are True *or* False :

6. Executive chef is assisted by *Saus* chef. (True/False)
7. Agar-agar is a transparent gel used for thickening, is a seaweed. (True/False)
8. Saffron comes from the flower, deep orange in colour from South Kerala. (True/False)
9. Phinnee is a famous mutton dish from Kashmir. (True/False)
10. Flattened goose liver is called Foie gras. (True/False)

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