

P-794

Total Pages : 3

Roll No.

BHM-201T

Food Production Foundation-II

Bachelor of Hotel Management (BHM)

2nd Semester Examination, 2023 (June)

Time : 2 Hours]

[Max. Marks : 35

Note : This paper is of Thirty Five (35) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein.

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.

(2×9½=19)

1. Name moist method of cooking and explain them.

2. Classify Fish with examples. Name and draw various cuts of fish.
3. Classify vegetables with examples. What is the effect of heat on various nutrients of vegetables ?
4. Explain the structure of egg with neat diagram.
5. Define cooking. Explain each with example.

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. (4×4=16)

1. Explain the method of poaching of an egg.
2. Write short note on Baking.
3. Explain classification and grading of an egg.
4. Write note on effect of heat on vegetable.
5. What are the points to be considered while purchasing fish ?

6. Name and draw various cuts of vegetables.
 7. What is yield ? Explain.
 8. What is Braising ? Explain with one example.
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