

Roll No.

BHM–201T

Food Production Foundation—II

Bachelor of Hotel Management (BHM–17)

Second Semester, Examination, 2018

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. Explain the Pork cuts in detail with the help of a neat diagram.
2. Write a note HACCP.
3. What are the different types of cooking medium ?
Explain the different types of cooking methods.
4. Explain the structure of egg with the help of a neat diagram.

(B-84) P. T. O.

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. Write a note on Personal hygiene in kitchen.
2. With the help of a diagram explain three cuts of fish.
3. Explain the cooking methods of meat with *one* example.
4. List *four* cuts of vegetables and explain with diagram.
5. Explain modern methods of cooking.
6. What is Yield ?
7. Classify vegetables with *one* example each.
8. List various methods of cooking fish with examples.

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.

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

1. Rump is cut of fish.
2. Liver is an example of offal.
3. Egg can be used as emulsifying agent.
4. Coating is used for frying food.

[3]

5. Vitamin 'C' is lost in baking.
6. Uneven small cut of vegetable is known as chiffonde.
7. Roughly chopped onion, carrots, celery and leek is known as mire-poix.
8. Brunoise is very fine dices.
9. Spare Rib is a cut of fish.
10. A slice of round fish on bone is Trançon.