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# **BHM-202**

## **Food Production Operations**

Bachelor of Hotel Management (BHM–11/16) Second Year, 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. Write down the characteristics of Bengali cuisine. Explain in detail the food habits, ingredients, famous dishes, cooking styles of Bengali cuisine.
- 2. Write a note on Hyderabadi cuisine.
- 3. Mention and explain at least *two* methods of bread dough making and explain.
- 4. What are the ingredients used in cake making? Explain the various methods of cake making.

#### 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. Briefly explain Kashmiri cuisine.
- 2. Differentiate between herbs and spices. Name *four* each of herbs and spices.
- 3. Classify fish and explain.
- 4. What are the ingredients of Bread Making? Explain the importance of each ingredients.
- 5. Write a note on food safety.
- 6. Explain the importance of Indian spices in Cookery,
- 7. Explain the different types of pastries.
- 8. Write a note on kitchen stewarding.

### 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. Edible internal organs are called ..........
- 2. A calf flesh less than 3 months is called .......
- 3. Sukto is a famous dish from ..........
- 4. Yeast in Bread releases ..... gas.
- 5. ..... controls the fermentation in bread.

Indicate whether the following are statements True or False:

- 6. Maehol Jhol is a dish from Bengal.
- 7. Ruhu is a flat fish.
- 8. Green colour vegetables should always be cooked without lid.
- 9. Bar Mithai is a sweet dish from Uttarakhand.
- 10. Chicken Vindaloo is a dish from Rajasthani cuisine.

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