

Total No. of Pages : 4

Roll No.

BHM – 202

Food Production Operations Bachelor of Hotel Management (BHM- 11/16)

Second Year, Examination-2019

Time : 3 Hours

Max. Marks : 40

Note : This Paper is of Forty (40) 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 Three (03) Long-Answer type questions of Ten (10) marks each. Learners are required to answer any two (02) questions only.

(2 x 10 =20)

S-232

P. T. O.

(2)

1. Explain the functions of various ingredients used in cake making.
2. Explain Gujrati cuisine in detail.
3. Classify Fish with examples and explain cuts of Fish.

Section - B

(Short-Answer-Type questions)

Note : Section 'B' contains six (06) Short- answer type questions of Five (05) marks each. Learners are required to answer any Four (04) questions only.

(4x5=20)

S-232

(3)

1. Write short note on Seasoning and condiment.
2. Plan four course Rajasthani menu and write the recipe of anyone main course dish.
3. What is straight dough method of bread making?
4. What are the points to be considered while purchasing fish?
5. Explain the importance of hygiene in Kitchen.
6. Classify vegetables with 2 examples each.