

**S-924**

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Roll No. ....

## **BHM-201T**

### **Food Production Foundation-II**

Bachelor of Hotel Management (BHM)

2nd Semester Examination, 2022 (Dec.)

**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. Define cooking. Explain different types of cooking methods.

2. With the help of a neat labelled diagram, explain the parts of an egg. List the uses of egg in cookery.
3. Draw a neat diagram representing the cuts of beef.
4. Discuss different types of Vegetable cuts with Diagram.
5. Draw the kitchen organization charts of a large hotel. Explain duties and responsibilities of an Executive Chef.

## **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 various points a food handler needs to keep in mind for maintaining good personal hygiene.
2. What is the effect of heat on vegetable pigments?
3. Explain different types of fish cuts.
4. What all points need to be kept in mind while purchasing the fish?

5. What is the role of fruits and vegetables in food? Classify vegetables with examples.
6. Draw the layout of five star hotel's kitchen.
7. State True or False :
- (a) The temperature for poaching fish is between 80°C to 85°C.
  - (b) The ideal temperature for storing egg is 2°C.
  - (c) A good stock should be boiled for longer period of time.
  - (d) Sunny side up is the type of chicken preparation.
8. Fill in the blanks :
- (a) Braising is a combined method of ..... and .....
  - (b) A conical strainer is also called .....
  - (c) Jerusalem artichoke is ..... type of vegetable.
  - (d) Green color in green vegetables is due to the presence of a pigment called .....
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