

**S-947**

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## **BHM-202**

### **Food Production Operation**

Bachelor of Hotel Management (BHM)

2nd Year 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. What is organic food? What are the advantages of consuming organic food in our daily diet?

2. Discuss the cuisine from the state of Uttarakhand. Plan a 5-course menu for a wedding function with theme of Uttarakhand.
3. What is the difference between Bakery & Confectionery? Why are these sections important for a good hotel?
4. What is Poultry? Draw a neat diagram showing the cuts of chicken.
5. What is HACCP? Why should food production team be trained to follow HACCP?

### **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. Differentiate between :
  - (a) Poultry & Game Birds.

Or

  - (b) Herbs & Spices.
2. What is Shellfish? Give two examples.

3. Plan a 5-course menu for Rajasthani Cuisine.
  4. Discuss four cuts of vegetables.
  5. What are condiments?
  6. What is Banquet Kitchen in a star hotel?
  7. Differentiate between biscuits and cookies.
  8. What are the important points to consider when buying fish?
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