

S-942

Total Pages : 3

Roll No.

BHM-704FT

Foreign Cuisines

Bachelor of Hotel Management (BHM)

7th 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. Briefly discuss the Sichuan and Hunan School of Chinese Cuisine.

2. Explain any 5 methods of cooking in Chinese Cookery.
3. Why are dried ingredients used in Chinese Cuisine? Discuss any 5.
4. Discuss any two regions of Italian Cuisine.
5. What is Pasta? Draw and explain any 5 types of pastas used in Italian Cookery.

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. What is Sacha Sauce?
2. What is understood by the term Toscana?
3. What is Café Latte?
4. Briefly discuss Pecorino.
5. Differentiate between Corn Starch and Corn Flour.

6. What is Rice Cake? Which region does it come from?
7. What is Black Vinegar?
8. Draw a neat diagram of Stem Basket used in Chinese Cuisine and name any two dishes prepared by the steam method.
