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Roll No. :

BHM-704FT

Foreign Cuisine

Bachelor of Hotel Management (BHM-17)

7th Semester Examination June 2022

Time : 2 Hours

Max. Marks : 40

Note : This Paper is of forty (40) marks divided into two (02) Section A and B. Attempt the questions contained in these sections according to the detailed instructions given there in.

Section-A

(Long Answer-type questions)

Note: Section 'A' contains Five (05) Long-answer type questions of ten (10) marks each. Learners are required to answer any two (02) questions only.

(2 x 10 = 20)

Q.1. List the various schools of Chinese cuisine ? Explain any two in detail ?

P.T.O.

- Q.2 Write a detailed note on " Kitchen equipment and utensils used in china ?
- Q.3 Write a note on "Italian cuisine" ?
- Q.4 List the various regions of Italian cuisine. Explain any three region with examples of dishes ?
- Q.5 Write a note on " Methods of cooking Italian dishes" ?

Section-B

(Short Answer-type questions)

Note: Section 'B' contains Eight (08) Short-answer type questions of five (05) marks each. Learners are required to answer any four (04) questions.

(4 x 5 = 20)

P.T.O

- Q.1 Write a note on "Italian Cheese" ?
- Q.2 Write a note on " Types of Pasta" ?
- Q.3 Write a short note on " Chocolate" ?
- Q.4 Write a note on "Chinese Vegetables" ?
- Q.5 Write a note on "Tofu" ?
- Q.6 Write the recipe of sweet and sour Pork ?
- Q.7 List the equipments used in Italian kitchen ?
- Q.8 Write the recipe of "Cannoli" ?

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