

Roll No. ....

## **BHM–202**

### **Food Production Operations**

**Bachelor of Hotel Management (BHM–11/16)**

**Second Year, Examination, 2017**

**Time : 3 Hours**

**Max. Marks : 30**

**Note :** This paper is of **thirty (30)** marks containing **three (3)** sections A, B and C. Learners are required to attempt the questions contained in these sections according to the detailed instructions given therein.

#### **Section–A**

##### **(Long Answer Type Questions)**

**Note :** Section ‘A’ contains four (04) long answer type questions of seven and half ( $7\frac{1}{2}$ ) marks each. Learners are required to answer *two* (02) questions only.

1. Explain the Pork cut with the help of a neat diagram. Write down the French term and uses of each cut.
2. Discuss the importance of hygiene and sanitation in food production area.
3. What are the different methods of bread making ?
4. Discuss the staff organisation of a 5 star kitchen. Explain the duties of sous chef.

**Section-B****(Short Answer Type Questions)**

**Note :** Section 'B' contains eight (08) short answer type questions of two and half ( $2\frac{1}{2}$ ) marks each. Learners are required to answer *four* (04) questions only.

1. Write down the characteristics of Kashmiri Cuisine. Name at least four dishes.
2. How Rajasthani Cuisine differs from Gujrati Cuisine ?
3. Explain the continental chicken cuts.
4. Describe about four herbs and their uses in cooking.
5. Classify fish with examples.
6. What are Bacon, Gammon and Ham ?
7. Discuss the different types of cake faults.
8. Explain the importance of spices in Indian cuisine.

**Section-C****(Objective Type Questions)**

**Note :** Section 'C' contains ten (10) objective type questions of half ( $\frac{1}{2}$ ) mark each. All the questions of this section are compulsory.

Fill in the blanks :

1. Feni is a type of beverage consumed by the people of ..... .
2. Payas is a dish of ..... cuisine.
3. Custard is made from milk and ..... .
4. A mother sauce made with flour, butter and milk is ..... .
5. Sugar is heated until dark brown is called ..... .

True/False :

6. Foods prepared to order; each dish piced separately is called A-la-carte. (True/False)
7. Banquet-garni is used for flavouring the stocks. (True/False)
8. Rista belongs to Kashmiri cuisine. (True/False)
9. Garnish is a food goers along with the main dish. (True/False)
10. Fermentation in bread caused by salt. (True/False)

