

BHM-201T**Food Production Foundation—II****Bachelor of Hotel Management (BHM-17)****Second Semester, Examination, 2018****Time : 3 Hours****Max. Marks : 40**

Note : This paper is of **forty (40)** marks containing **three (03)** 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 nine and half ($9\frac{1}{2}$) marks each. Learners are required to answer *two* (02) questions only.

1. Explain the structure of egg with a neat diagram.
2. Define cooking. What are the various methods of cooking with *one* example ?
3. Classify vegetables with *one* example each.
4. Discuss the cuts of lamb with neat diagram. List the uses of various cuts of lamb.

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 *four* (04) questions only.

1. Name and explain the *four* cuts of fish.
2. What is yield ? Explain.
3. Write a note on "Storage of Meat".
4. Explain Microwave Cooking.
5. Personal hygiene is very important in kitchen. Explain.
6. What is Braising ?
7. Write down the name of the color pigments of the vegetables and explain the effect of heat and alid. on them.
8. What do you mean by dressing and filleting fish ? Explain.

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.

Indicate whether the following statements are True *or* False :

1. Conduction is a method of transfer of heat. (True/False)
2. Boiling temperature of water is 60°C. (True/False)
3. Putting fruits and vegetable in boiling water and refreshing with cold water is known as blanching.

(True/False)

[3]

4. Blanching is a cooking method. (True/False)
5. Court-bouillion is fish cooking liquid. (True/False)
6. Boiling is done in oil. (True/False)
7. Chlorophyll is a red colour pigment. (True/False)
8. French term for potato is pommes. (True/False)
9. Magnatron is the part of Microwave Oven. (True/False)
10. Heat cannot be transferred to food by radiation method. (True/False)

