

BHM–202**Food Production Operations**

Bachelor of Hotel Management (BHM-11/16)

Second Year, Examination, 2018

Time : 3 Hours

Max. Marks : 40

Note : This paper is of **forty (40)** marks containing **three (03)** Sections A, B and C. 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 shellfish. How are they differ from fish normally found ? Differentiate between Molluscs and Crustaceans.
2. Explain any *five* standard vegetable cuts with clean figure. What are turned potatoes ?
3. Give the names of beef-cuts. What are the quality signs to judge the quality of Beef cuts ?
4. Write about the ingredients used in bread making with explaining the function of each ingredient.

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. What are the characteristics of 'Bengali' cuisine ?
Name famous *four* dishes of Bengali cuisine.
2. Differentiate between the Gujarati and Rajasthani dishes/cuisine.
3. Name *five* fresh water fishes.
4. Name the spices and flavoring agents used in baking.
5. What is Panch phoran ?
6. How do you select green and leafy vegetables ?
7. Name *five* flavoring and seasoning agents. What is their importance ?
8. Draw a clean layout of a small commercial kitchen.

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. CDP stands for
2. A fresh fish should have gills.
3. Bay leaf is called as in Hindi.

[3]

4. Short crest, Danish and choose paste are the types of
5. are hunted wild birds.

State whether True/False :

6. Count bouillion is a flavoured liquid in which fish is poached.
7. Darne and Trancon are the cuts of vegetables.
8. Cake making flour should have high gluten content.
9. Round fish have more fat than flat fish.
10. Panch-phoran is a spice mix used in Bengali cuisine.