

BHM-201T

Food Production Foundation-II

Bachelor of Hotel Management (BHM-17)

IInd Semester, Examination, 2019 (June)

Time : 3 Hours]

Max. Marks : 40

Note : This paper is of Forty (40) marks divided into 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 (9½) marks each. Learners are required to answer any two (2) questions only.

(2×9½=19)

1. What is cooking? Discuss ten methods of Cooking.
2. What is the structure of Egg? Discuss the selections and storage precautions for Eggs in a hotel kitchen.

3. How does heat affect vitamins, fats, carbohydrates and proteins? Explain with examples.
4. Draw a neat diagram representing the cuts of mutton.

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 Poultry?
2. What is the importance of hygiene in food preparation?
3. Discuss two methods of cooking fish with names of the dish.
4. Differentiate between veal and beef.
5. How is Broccoli different from Cauliflower?
6. Write the recipe of preparing poached eggs?
7. Write a note on “controlling nutrient loss.”
8. Discuss four types of vegetable cuts with diagram.

SECTION-C
(Objective Type Questions)

Note : Section 'C' contains ten (10) objective type questions of half ($\frac{1}{2}$) marks each. All the questions of this section are compulsory. (10 \times $\frac{1}{2}$ =05)

Fill in the blanks :

1. is cooked mixture of deseeded, deskinne
tomatoes, garlic and onion etc.
2. is heading the one section of kitchen.
3. is melted sugar with a golden brown color.
4. is section which specializes in cutting of poultry,
meat and all types of seafood
5. is also called 'Cold Kitchen'.
6. edged knife is used to cut bread loaf.
7. have a segmented body, a chitinous exoskeleton
and paired jointed limbs.
8. is used to get ham and bacon.

9. is the process of adding flavors and aroma to raw food before cooking.

10. Excessive leads to loss of vitamins.
