

BHM-202

Food Production Operations

Bachelor of Hotel Management (BHM-11/16)

Second Year, 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 are the basic ingredients used in cake making ? Explain the various methods of cake making.
2. Write down the characteristics of Goan cuisine. Give detail about their famous dishes, ingredients used and cooking style.

3. Write a detailed note on "confectionary".
4. Explain the cuts of lamb in detail with the help of a neat diagram.

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. Briefly explain about Kashmiri cuisine.
2. What are the different ingredients used in bread making ? Explain.
3. Explain atleast five (05) cuts of vegetables with suitable diagram.
4. Explain egg structure with the help of a neat diagram.
5. What is HACCP ? Explain.
6. How can you choose a good fresh fish ?
7. Differentiate between herbs and spices. Name five each herbs and spices.
8. Write a note on organic food.

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. Meedoine is a eat of _____.
2. Caramel is made up of _____.
3. Chef de cuisine is _____.
4. Lard means _____ fat.
5. Dal Bati Churma is from _____ .

State True / False

6. Fish monger is a section under larder.
 7. Danish pastry is a product of choux paste.
 8. Mono sodium glutamate is used to enhance the flavour of food.
 9. Chlorophyll is responsible for red colour.
 10. Misti Doi is a sweet dish from Bengal.
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