

Roll No. ....

**BHM-11 (Bachelor of Hotel Management)**  
**Second Year, Examination-2014**

***BHM-202***

**Food Production Operation**

**Time Allowed : Three Hours**

**Maximum Marks : 30**

**Note : The paper is divided into three sections A, B and C. Notes for each section are given in the section itself.**

**Section - A**

**(Long answer type Questions)**

**Note : Answer any 2 Questions. Each question carries 7½ marks.  
(2×7½=15)**

1. What is Larder? What are the salient features of Larder? Name 10 equipments used in Larder.
2. What are organic foods? How are they helpful to human beings? Name 05 organic foods sold in the market.
3. Explain in detail the role of various agents used in bakery.
4. Draw a neat labelled sketch of various cuts of Lamb.

## **Section - B**

### **(Short answer type Questions)**

**Note : Answer any 4 questions. Each question carries 2½ marks.**

**(4×2½=10)**

1. How is Nizami Cuisine different from Lucknawi Cuisine?
2. Explain 05 types of cake faults with their reasons.
3. Explain the different bread diseases.
4. Write the recipe of Double-ka-meetha for 04 Portions.
5. Explain the different condiments and seasonings used in Indian cookery.
6. Classify shellfish with suitable examples.
7. What are the precautions taken while cooking different coloured vegetables.
8. Write short note on Charcutiere.

## **Section - C**

### **(Objective type Questions)**

**Note : Answer all questions. Each question carries ½ Marks.**

**(10×½=5)**

1. Guntoor in Andhra Pradesh is famous for .....
2. Mohan Thal is dish from .....
3. Cephelopods are .....
4. The culinary term for cold kitchen is .....
5. Icing sugar contains corn starch. (True/False)
6. Chocolate is made from .....
7. Knock back process is used in meat processing. (True/False)
8. En-tresse is a type of fish cut. (True/False)
9. No time Dough method is used in bakery. (True/False)
10. Gustaba belongs to Kashmiri Cuisine. (True/False)

Roll No. ....

**BHM-11 (Bachelor of Hotel Management)**  
**Second Year, Examination-2014**

***BHM-202***

**Food Production Operation**

**Time Allowed : Three Hours**

**Maximum Marks : 30**

**Note : The paper is divided into three sections A, B and C. Notes for each section are given in the section itself.**

**Section - A**

**(Long answer type Questions)**

**Note : Answer any 2 Questions. Each question carries 7½ marks.  
(2×7½=15)**

1. What is Larder? What are the salient features of Larder? Name 10 equipments used in Larder.
2. What are organic foods? How are they helpful to human beings? Name 05 organic foods sold in the market.
3. Explain in detail the role of various agents used in bakery.
4. Draw a neat labelled sketch of various cuts of Lamb.

## **Section - B**

### **(Short answer type Questions)**

**Note : Answer any 4 questions. Each question carries 2½ marks.**

**(4×2½=10)**

1. How is Nizami Cuisine different from Lucknawi Cuisine?
2. Explain 05 types of cake faults with their reasons.
3. Explain the different bread diseases.
4. Write the recipe of Double-ka-meetha for 04 Portions.
5. Explain the different condiments and seasonings used in Indian cookery.
6. Classify shelfish with suitable examples.
7. What are the precautions taken while cooking different coloured vegetables.
8. Write short note on Charcutiere.

## **Section - C**

### **(Objective type Questions)**

**Note : Answer all questions. Each question carries ½ Marks.**

**(10×½=5)**

1. Guntoor in Andhra Pradesh is famous for .....
2. Mohan Thal is dish from .....
3. Cephelopods are .....
4. The culinary term for cold kitchen is .....
5. Icing sugar contains corn starch. (True/False)
6. Chocolate is made from .....
7. Knock back process is used in meat processing. (True/False)
8. En-tresse is a type of fish cut. (True/False)
9. No time Dough method is used in bakery. (True/False)
10. Gustaba belongs to Kashmiri Cuisine. (True/False)