

BHMCT
(SEM II) THEORY EXAMINATION 2017-18
FOOD PRODUCTION - II

Time: 3 Hours**Total Marks: 70****Note: 1.** Attempt all Sections.**2.** Read instruction of each section carefully & answer accordingly.**SECTION A****1. Attempt all questions in brief.****2 x 7 = 14**

- a) What is Standard Recipe?
- b) What is Petite de Juner?
- c) What is Mirepoix?
- d) What is Menu?
- e) What is Soup?
- f) What is Fond?
- g) What is Cereal?

SECTION B**2. Attempt any three of the following:****7 x 3 = 21**

- a. What do you mean by the term Soup? Classify different Soups by giving suitable examples.
- b. What do you mean by “American Breakfast”? Explain giving suitable examples of each course.
- c. What is vegetable? Classify them & give three examples of each vegetable type.
- d. What do you mean by the term Menu Planning? Why do we plan a menu give suitable reasons for it?
- e. What is salad? What are the different components of Salad? Explain them in brief.

SECTION C**3. Attempt any one part of the following:****7 x 1 = 7**

- (a) What is Standard Recipe? What are benefits of Standard Recipe & what all information do we get from it?
- (b) “Menu Planning needs careful selection of dishes of various courses”. Justify the statement & discuss the various factors which affect menu planning?

4. Attempt any one part of the following:**7 x 1 = 7**

- (a) Draw a neat sketch of “Egg” illustrating the various parts of it. Explain the various functions of Eggs.
- (b) What do you mean by Cereals? Explain the following cereals by mentioning their Uses, Food value & storage. i) Corn ii) Wheat iii) Rice

5. Attempt any one part of the following:**7 x 1 = 7**

- (a) What do you mean by term Fruits? Classify them & mention their various uses in kitchens.
- (b) What is Cheese? Explain the different types of Cheese giving suitable example.

6. Attempt any one part of the following:**7 x 1 = 7**

- (a) What is Salad dressing? What are the different types of it? Explain them in detail.
- (b) What is Cream? How they are manufactured? Explain different types of cream & their uses in culinary preparations.

7. Attempt any *one* part of the following:

7 x 1 = 7

- (a) Write in detail about Indian regional breakfast. Give examples of two breakfast dishes of Maharastra, Gujrat, Bengal & Punjab.
- (b) Explain in detail about English Breakfast giving suitable examples of each course.