

Printed Pages: 02

Paper Id: 174258

Sub Code: RHM 201

Roll No.

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BHMCT
(SEM-II) THEORY EXAMINATION 2018-19
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 Recipe?
- b) What is Fromage?
- c) What is Mirepoix?
- d) What is Menu?
- e) What is Fruit?
- f) What is dressing?
- g) What is Dinner Roll?

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 “Continental 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 Standard Recipe? Draw a format of standard Recipe.

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 Goa, South India& Punjab.
 - (b) Explain in detail about American Breakfast giving suitable examples of each course.