Printed Pages: 02 **Sub Code: RHM 201**
Paper Id: 174258 **Roll No.** | | | | | | | | | | |

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?

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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.

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