

S.No. : 393

BHM 2201

No. of Printed Pages : 03

Following Paper ID and Roll No. to be filled in your Answer Book.

PAPER ID : 26107

Roll
No.

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B. H. M. C. T. Examination 2021-22

(Even Semester)

FOOD PRODUCTION-II

Time : Three Hours]

[Maximum Marks : 60

Note :- Attempt all questions.

SECTION – A

1. Attempt all parts of the following :

8 × 1 = 8

Explain the following :

- (a) Bain-Marie.
- (b) Bouquet garni.
- (c) Chiffonade.
- (d) Concasse.
- (e) Fritters.

[P. T. O.]

- (f) Juliennes.
- (g) Zest.
- (h) Mise-en-place.

SECTION – B

2. Attempt any two parts of the following : $2 \times 6 = 12$
- (a) Write a short note on mode of heat-transfer.
 - (b) Explain the role of salt in cuisine.
 - (c) Write down the points for personal hygiene.
 - (d) Write down the 7 bakery equipments name.

SECTION – C

Note:- Attempt all questions. Attempt any two parts from each questions. $8 \times 5 = 40$

3. (a) Draw the kitchen brigade of a 5 star hotel? Try to use french words for positions.
- (b) Write down 10 kitchen equipments and explain any 5 heavy kitchen equipments.
 - (c) Write and explain various cooking method comes under metho of liquid cooking.

4. (a) Write a short notes on Kashmiri cuisine.
- (b) Explain the role of fats and oils in kitchen.
- (c) Write down the factor affecting menu planning.
5. (a) Write down steps involve in cheese making?
With 5 cheese name with country.
- (b) Write down steps involve in bread making and explain any three.
- (c) Explain sugar batter methods in cake making process.
6. (a) What do you understand by standard recipe?
Draw the standard recipe chart?
- (b) Write down food item served in english breakfast along with example.
- (c) What is yeast? Explain the role of yeast in bread making.

