Roll No.	
Total No.	of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.-2) FOOD PRODUCTION FOUNDATION-II Subject Code : BHMCT-201-18 M.Code : 75880 Date of Examination : 12-12-2023

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

- 1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each. 2. SECTION-B contains EXP questions
- SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
- SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

## SECTION-A

- I. Write short notes on :
  - a. Short crust
  - b. Laminated
  - c. Wet manala
  - d. Dry masala
  - c. Menu engineering
  - f. Offais
  - g. Fillet
  - h. Darne
  - i. Pastry cream
  - j. Yeast.

### SECTION-B

- 2. What is the role of gravy in Indian cuisine? Write down the recipe of yellow gravy.
- What are the varieties of masala that are available in regional areas of India? And also write down the composition of garam masala.
- 4. What is tenderizing agent? What are the different tenderizing agents used in Indian cuisines?
- 5. What is pastry and write down the standard recipe of choux pastry?
- 6. Draw the structure of wheat.

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### SECTION-C

- What are Indian maximades? Write down the recipe of different tandoori marinades that are extensively used in tandoori preparations.
- Draw the dissoction of motion and describe the different cuts and application of cooking method for best results.
- 9. "Without grovies Indian cuisine does not stand." Justify the statement.

NOTE : Dischmure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.

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#### SECTION-A

- 1. Write short notes on :
  - a. Short crust

b. Laminated

c. Wet masala

- d. Dry masala
- e. Menu engineering
- f. Offals
- g. Fillet
- h. Darne
- i. Pastry cream
- j. Ycast.

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#### SECTION-B

- 2. What is the role of gravy in Indian cuisine? Write down the recipe of yellow gravy.
- What are the varieties of masala that are available in regional areas of India? And also
  write down the composition of garam masala.
- 4. What is tenderizing agent? What are the different tenderizing agents used in Indian cuisines?
- 5. What is pastry and write down the standard recipe of choux pastry?
- 6. Draw the structure of wheat,

#### SECTION-C

- What are Indian marinades? Write down the recipe of different tandoori marinades that are extensively used in tandoori preparations.
- Draw the dissection of mutton and describe the different cuts and application of cooking method for best results.
- 9. "Without gravies Indian cuisine does not stand." Justify the statement.

# NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.

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Roll No. Total No. of Questions: 09

Total No. of Pages: 02

# BHMCT (Sem. - 2) FOOD AND BEVERAGE SERVICE FOUNDATION-II Subject Code: BHMCT-203-18 M Code: 75882

# Date of Examination : 14-12-2023

Time: 3 Hrs.

# Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- 1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
- SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
- 3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

### SECTION-A

1. Define the term :

a) KOT

b) Mise en place

c) Supper

- d) Assisted service
- c) Duplicate checking system

f) Parejo

- g) Colorado
- h) Breakfast knob
- i) High tea
- j) Legumes.

NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.

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# SECTION-B

- 2. What do you understand by Menu? Discuss the different types of menus.
- 3. Write down the cover and accompaniments for the following:

### SECTION - C

- 7. What is the difference between French service and English service? Write down the advantages and disadvantages of each.
- 8. Discuss the 13 course French classical menu with suitable examples.
- 9. What are the various methods of collecting room service order? Explain with advantages and disadvantages of each.

a) Caviar

- b) Pate de foie gras
- 4. What are the various methods of Order Taking? Explain.
- 5. What are the various parts of cigar?
- 6. What are the considerations need to keep in mind while planning the menu?