

**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 Maharashtra, Gujarat, Bengal & Punjab.
- (b) Explain in detail about English Breakfast giving suitable examples of each course.

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