



Printed Pages : 2

BHMCT – 201

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

PAPER ID : 7465

Roll No.

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B. H. M. C. T.

(SEM. II) EXAMINATION, 2006-07

FOOD PRODUCTION & PATISSERIE - II

Time : 2 Hours]

[Total Marks : 50

Note : Attempt all questions. All questions carry equal marks.

1 Attempt any **four** parts of the following : **4×5=20**

- (a) 'Menu planning is important for any catering establishment.' Comment
- (b) Define standard recipe. Why do you need it?
- (c) What factors will you consider while planning a menu?
- (d) Write a recipe for any mutton preparation.
- (e) What are different types of menu?
- (f) Write a note on costing.

2 Attempt any **two** parts of the following : **2×5=10**

- (a) Prepare an English a la carte breakfast menu.
- (b) Write note on cereals and rolls in breakfast.
- (c) Prepare a menu for continental breakfast.

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[Contd...

3 Attempt any **two** parts of the following : **2×5=10**

- (a) Discuss the function of yeast, fat and sugar in bakery.
- (b) What are the methods of bread making? Explain any one method.
- (c) What are bread diseases? Name different varieties of bread.

4 Attempt any **two** parts of the following : **2×5=10**

- (a) Describe the functions of various basic ingredients in cake making.
 - (b) Explain the sugar batter method of cake making.
 - (c) Write a note on the blending method.
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