

Printed Pages: 2

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Sub Code: HMCT 201

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BHMCT
(SEM-II) THEORY EXAMINATION 2018-19
FOOD PRODUCTION & PATISSERIE-II

Time: 3 Hours**Total Marks: 100****Note: 1.** Attempt all Sections. If require any missing data; then choose suitably.**SECTION A****1. Attempt all questions in brief. 2 x 10 = 20**

- a) What is Breakfast?
- b) Define Mise-en-place
- c) What is café Simple?
- d) What is leavened Bread?
- e) What is Cake?
- f) What is Choux Paste?
- g) What is Patisserie?
- h) What is Baking?
- i) What is Yeast?
- j) What is Bread Fault?

SECTION B**2. Attempt any three of the following: 10x3=30**

- a) Discuss different cereals used in breakfast cookery.
- b) What is cheese? Explain the whole process of cheese manufacturing in detail.
- c) What do you mean by the term Bakery & how it is useful for catering establishments?
- d) Discuss the process of baking used in food production in detail.
- e) Prepare a format of Indent sheet & Why do we need it?

SECTION C**3. Attempt any one part of the following: 10x1=10**

- a) What do you mean by Indian regional breakfast? Name few breakfast dishes of Punjab & Gujarat.
- b) What do you mean by Menu planning? What are the various factors which must be considered while planning a menu?

4. Attempt any one part of the following: 10x1=10

- a) Draw a neat diagram of Egg showing different parts & what are the uses of Egg, explain them.
- b) Draw the Format of Standard recipe card giving suitable example & discuss the Objectives of Standard recipe.

5. Attempt any *one* part of the following: 10x1=10

- a) What do you mean by Cereals? Write about the following cereals, their uses & Importance in cookery. (i) Wheat (ii) Maize (iii) Rice
- b) What are the different types of Breakfasts, discuss in detail.

6. Attempt any *one* part of the following: 10x1=10

- a) What do you mean by term Bread? Explain the various methods of preparation of Breads?
- b) Describe in detail various bread faults which occur during Bread Making.

7. Attempt any *one* part of the following: 10x1=10

- a) What do you mean by term Cake? Explain the various methods of preparation of Cakes?
- b) What is a fault in a Cake? Explain. Describe the various cake faults which occur during Cake Making.