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Paper Id: 

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Sub Code: NBHM 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 Continental Breakfast?
  - g. What is Cereal?
  - 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. What do you mean by the term “Menu”? Why do we plan a Menu?
  - 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. Prepare a continental Breakfast Menu for a five star Hotel, giving suitable examples of it?
  - e. Prepare a format of Indent sheet & Why do we need it?

**SECTION C**

- 3. Attempt any one part of the following:**
- 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.
- 4. Attempt any one part of the following:**
- a. What do you mean by Indian regional breakfast? Name few breakfast dishes of Punjab & Gujarat.
  - b. What are the various factors which must be considered while planning a menu?

**5. Attempt any *one* part of the following:**

- 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 do you mean by the term Breakfast? What are the different types of Breakfasts, explain them.

**6. Attempt any *one* part of the following:**

- a. What do you mean by term Cake? Explain the various methods of preparation of Cakes?
- b. Explain the various cake faults which occur during Cake Making. How to avoid these faults? Discuss.

**7. Attempt any *one* part of the following:**

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