

Jamia Hamdard
School of Management and Business Studies
Department of Hotel Management & Catering Technology

Roll No.....

Even Semester Supplementary Examination - July 2024

BHM with Food Processing

II Semester

Subject Code: BHM 201(Foundation Course in Food Production II)

Duration: 3 Hour

Max. Marks -75

Section A - Short Answer

(5X6=30)

Note: Attempt any Six Questions, All questions carry equal marks

- Q1: Write about the different sections of Kitchen.
- Q2: What is Classical Kitchen Brigade?
- Q3: What is the purpose of salamander?
- Q4: Write about thickening agents.
- Q5: What do you understand by Variety Meats?
- Q6: Write down the selection criteria of fish meat.
- Q7: Write about cooking methods of rice.
- Q8: Elaborate about any 02 masala blends used in Indian Cuisine.
- Q9: Differentiate between sauces and Gravies.

Section B-Long Answer

(15X3=45)

Note: Attempt any Three Questions; All questions carry equal marks

- Q1: Write about any 10 heavy electrical equipment's used in commercial Kitchen.
- Q2: Differentiate between American and continental breakfast.
- Q3: Write down the Classification of Soups along with suitable description and examples.
- Q4: Explain Mother Sauces and Write the recipe of 01 litre Hollandaise Sauce.
- Q5: Draw and label a neat diagram of Mutton along with the menu example of different cuts.
- Q6: Elaborate about how History of the country have influenced Indian Cuisine