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Total No. of Pages: 02

Total No. of Questions: 09

Master of Hotel Management & Catering Technology (Sem. – 2)

FOOD PRODUCTION OPERATION-II

Subject Code: MHM-201-18

M Code: 76019

Date of Examination : 16-12-2022

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

1. **SECTION-A is COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION-A

1. Define the term:

- a) Basted
- b) Stock
- c) Gluten
- d) NOR
- e) Broiling
- f) Liquid Fuel
- g) En-Paupiette
- h) Goujon
- i) Poached egg
- j) Bread

SECTION-B

2. Explain the role of fat, yeast, milk and salt in bread making.
3. Explain Consommé Preparation and Precautions.
4. Explain Soups and its types.
5. Differentiate between English & Indian Breakfast.
6. What are the various cooking methods of egg?

SECTION-C

7. Explain in detail planning and organizing themes in Indian and International Cuisine.
8. Explain structure of egg in detail.
9. Explain bread diseases & Bread varieties.

NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.