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Roll No. Total No. of Pages : 02
Total No. of Questions : 09

**BHMCCT (2018 Batch) (Sem.-2)
FOOD PRODUCTION FOUNDATION-II**

Subject Code : BHMCCT-201-18
M.Code : 75880
Date of Examination : 06-07-22

Time : 3 Hrs. Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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

SECTION-A

1. Write short notes on :
 - a. Short crust
 - b. Laminated
 - c. Wet masala
 - d. Dry masala
 - e. Menu engineering
 - f. Offals
 - g. Fillet
 - h. Darnie
 - i. Pastry cream
 - j. Yeast

SECTION-B

2. What is the role of gravy in Indian cuisine? Write down the recipe of yellow gravy.
3. What are the variety of masala that are available in regional areas of India? And also write down the composition of garam masala.
4. What is tenderizing agent? What are the different tenderizing agents used in Indian cuisine?
5. What is pastry and write down the standard recipe of choux pastry?
6. Draw the structure of wheat.

SECTION-C

7. What are Indian marinades? Write down the recipe of different tandoori marinades that are extensively used in tandoori preparations.
8. Draw the dissection of mutton and describe the different cuts and application of cooking method for best results.
9. "Without graves Indian cuisine does not stand". Justify the statement.



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BHMCCT (Sem.-2)
FOOD AND BEVERAGE SERVICE FOUNDATION-II

Subject Code : BHMCT-203-18

M.Code : 75802

Date of Examination : 08-07-22

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. Write briefly:

- a) Triplicate checking system
- b) Guerdon service
- c) Breakfast knob card
- d) A la carte menu
- e) Binder
- f) Clavo
- g) Plat du jour
- h) Assisted service
- i) Potage
- j) Filler

SECTION-B

2. Draw the spectrum of a KOT.
3. Explain the mise en place activities required for breakfast service in the room.
4. What are the various meal in a day?
5. Write down the cover and accompaniments for the following :
 - a) Roast lamb
 - b) Cheese
6. Explain the various shapes and sizes of cigar.

SECTION-C

7. Discuss Unit 17 course French Classical menu with sequences and suitable examples.
8. What do you understand by Russian service and Silver service? Explain with advantages and disadvantages.
9. Discuss the purpose of the menu. What are the considerations need to keep in mind while planning the menu?

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**BHMC (2018 Batch) (Sem.-2)
FOOD PRODUCTION FOUNDATION-II**
Subject Code : BHMC-201-18
Paper ID : [75880]

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

Q1. Write briefly :

- a) Write names of two types of rice.
- b) What is offal?
- c) Name any two cuts of fish.
- d) Write two main pastry creams.
- e) Define blue cheese.
- f) Define flaky pastry.
- g) Define meringue.
- h) What is biscoff?
- i) Write two classifications of fish.
- j) What is short crust pastry?

SECTION-B

- Q2. What are dry and wet methods in Indian Cuisine?
- Q3. What are the uses of cheese pastry?
- Q4. What is the use of pastry cream in confectionery?
- Q5. How will you classify shell fish?
- Q6. How will you cook fish and prawns?

SECTION-C

- Q7. Explain menu engineering in detail.
- Q8. Draw a well labelled diagram of food unit and write their uses.
- Q9. Explain processing of milk in detail.



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**BHMC (Sem.-2)
FOOD PRODUCTION FOUNDATION-II**

Subject Code : BHMC-201-18

M.Code : 75880

Date of Examination: 17-12-2024

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. Write short notes on:

- a) Offal
- b) Marbling
- c) Standard Purchase Specification.
- d) Menu Engineering
- e) List the ingredients of Panch Phoran Masala.
- f) What is importance of Leavening agents in breads?
- g) Classify Fish.
- h) List different types of Cheese with 1 example of each.
- i) Draw cuts of Lamb.
- j) What are the various type of sweeteners used in Cookery?

SECTION-B

2. What are the various types of Milk used in Cookery?
3. Write a note upon selection, purchasing and storing of fish.
4. What are the various wet masalas used in Indian cuisine? Discuss.
5. What are the various bread faults and its remedies?
6. What are the various types of creams used in confectionery items?

SECTION-C

7. Explain the role of each ingredient in bread making.
8. What are the various types of Puff Pastry? Discuss any one method of making puff pastry.
9. Draw a neat diagram of Beef Cuts with its names.

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BHMCT (Sem.-2)

FRONT OFFICE FOUNDATION-II

Subject Code : BHMCT/205/18

M.Code : 75884

Date of Examination : 20-05-2024

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. Write briefly :

- a) Rack rate
- b) FIT
- c) Pre-arrival
- d) ALC
- e) Stay over
- f) Seamy baggage
- g) GRC
- h) C-Form
- i) Courtesy calls
- j) Reservation.

SECTION-B

2. Discuss various meal plans used in Hotel.
3. What is the role of tour operators and travel agents in hospitality business?
4. Brief out guest cycle.
5. Elaborate registration and its importance.
6. Discuss the guest handling activities in Hotel.

SECTION-C

7. Throw light on hubbart formula.
8. Explain various modes of payment while reservation.
9. Discuss the procedure for room assignment.

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BHMCCT (Sem.-2)
FOOD & BEVERAGE SERVICE FOUNDATION-II (THEORY)

Subject Code : BHMCCT/203/18

M.Code : 75882

Date of Examination : 15-05-2024

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. Answer briefly :

- i) What do you mean by Assisted-service?
- ii) What do you understand about silver service?
- iii) Discuss in short about buffet froid
- iv) What do you understand by chef de jour?
- v) Write a short note on triplicate checking system.
- vi) What is circumstantial KOT?
- vii) Difference between cigarettes and cigars.
- viii) Define humidior.
- ix) What do you mean by single point service?
- x) What do you mean by IKD?

SECTION-B

2. Explain in details gueridon service.
3. What are different types of menus?
4. What do you understand by triplicate checking system?
5. Explain procedure of processing for cigarettes.
6. Explain the process involved in care and storage of cigars.

SECTION-C

7. What are the different types of bill controlling system in hotel?
8. Enlist the procedure of taking the order- till delivering the order to the room of the guest
9. Elaborate types of food service.

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BHMCCT (Sem.-2)

FOOD PRODUCTION FOUNDATION-II

Subject Code : BHMCCT/201/18

M.Code : 75880

Date of Examination : 11-05-2024

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

I. Write short notes on :

- a. Menu engineering
- b. Gravy
- c. Shell fish
- d. Pastry
- e. Dough
- f. Starch
- g. Caramelisation
- h. Dymasala
- i. Protein
- j. Game

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SECTION-B

2. What is menu planning? Describe its importance.
3. What is the role of spices in Indian Cuisine?
4. Write down the classification of fish.
5. Write a recipe of choux pastry.
6. Explain pasteurization and homogenisation.

SECTION-C

7. Explain cooking of sugar and various temperature and their names.
8. Explain cheese. Write down its processing, types, classification, curing and its uses in culinary industry.
9. Draw the structure of wheat and write down the processing of wheat.

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BHMCT (Sem.-2)

FOOD PRODUCTION FOUNDATION-II

Subject Code : BHMCT-201-18

M.Code : 75880

Date of Examination : 19-05-2025

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. Write a short notes on :

- a) Types of Cheesc.
- b) Ingredients of Red Tandoori Masala.
- c) Ganache
- d) Marzipan
- e) Types of souring agents.
- f) What is the significance of plasticity of fats in laminated pastries?
- g) Menu engineering
- h) List different types of cream.
- i) Draw cuts of Veal.
- j) What is Dhungar?

SECTION - B

2. What are the various types of fats and oils used in Cookery?
3. Write a recipe of Karahi Gravy for 10 pax.
4. What are the various dry masalas used in Indian cuisine? Discuss.
5. Classify Fish with name examples of each type of fish.
6. What are the various types of pastes used in confectionery items?

SECTION - C

7. Define Menu Planning and the factors which are considered before planning a menu for a restaurant?
8. What are the various types of Laminated Pastries used in confectionery items? Discuss their uses.
9. Draw a neat diagram of Beef Cuts with its names.

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