

**BHHM-07**  
June - Examination 2016  
**BHHM- Pt. II Examination**  
**Culinary Operations**  
**Paper - BHHM-07**

**Time : 3 Hours ]**

**[ Max. Marks :- 100**

**Note:** The question paper is divided into three sections A, B and C. Write answers as per given instructions.

**Section - A**

**10 × 2 = 20**

(Very Short Answer Questions)

**Note:** Answer **all** questions. As per the nature of the question delimit your answer in one word, one sentence or maximum upto 30 words. Each question carries 2 marks.

- 1) (i) Name any three heavy and bulky equipments.
- (ii) Define Indenting.
- (iii) What is 'A La Carte' menu?
- (iv) Define 'Table D'hôte service'.
- (v) Define PAX.
- (vi) Discuss cyclic menu.
- (vii) Explain volume feeding.
- (viii) What is large scale catering?

- (ix) Discuss basic ingredients.
- (x) Define food costing.

**Section - B****4 × 10 = 40**

(Short Answer Questions)

**Note:** Answer **any four** questions. Each answer should not exceed 200 words. Each question carries 10 marks.

- 2) Differentiate between institutional and industrial catering.
- 3) Explain the objective of standard recipes.
- 4) What is the difference between off premises and restaurant catering?
- 5) Write short note on:
  - (i) Bengali cuisine
  - (ii) Kashmiri cuisine
- 6) What do you understand by communities and how do we select food for various communities?
- 7) Differentiate between indenting and planning.
- 8) Which state is famous for Tandoor Cuisine, give recipe of any six tandoori dishes?
- 9) Why Indian sweets are must in an Indian menu planning or functions.

**Section - C****2 × 20 = 40**

(Long Answer Questions)

**Note:** Answer **any two** questions. Each answer should not exceed 500 words. Each question carries 20 marks.

- 10) What are the kitchen equipments and why are they needed in main kitchen?
  - 11) Write a note on quantity food? Give an example of 300 pax planning of food production.
  - 12) Discuss regional cuisine.
  - 13) Explain the food production control.
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