

BHHM - 07

December - Examination 2015

BHHM 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 x 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) Define the following :
- (i) Contract purchasing
 - (ii) South Asian Cooking
 - (iii) ODC
 - (iv) Indian Desserts
 - (v) Rajasthani Cuisine

- (vi) Standard Recipe
- (vii) Industrial catering
- (viii) Food storing
- (ix) Kitchen equipments
- (x) Mobile catering

Section - B

4 x 10 = 40

(Short Answer Questions)

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

- 2) Explain the menu and how it is planned in hotels ?
- 3) Define banquet and banquet functions.
- 4) What is effective purchasing ? Give any two examples.
- 5) Discuss the large equipments; give five names with their use.
- 6) What is volume feeding ?
- 7) What is the off premises and mobile catering ?
- 8) Explain various types of breads.
- 9) Discuss about Tandoor.

Section - C

2 x 20 = 40

(Long Answer Questions)

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

- 10) Explain the off premises catering and bulk food production.
 - 11) Write a note on Regional Indian Cuisine with one example of each state with recipe ?
 - 12) Discuss in detail kitchen planning and equipments required.
 - 13) What kind of control is needed in kitchen or food production department ?
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