

Model Question Paper
BHM301 Sub: - Food Production Operation-III

2nd Yr, III Semester

Time: 3Hrs

Marks: 75

Part A

Answer any FIVE of the following Questions

5x5=25m

1. Write quantity food production equipments?
2. Menu planning basic principal?
3. What is mobile catering?
4. Explain about Awadhi, Goan, South Indian, Kashmiri and Punjabi cuisine?
5. Heat and cold Generation?
6. Highlight of hospital catering for patients, staff & Visitor?
7. Write different between hospitals menu & Industrial worker menu?
8. Explain about institution carting menu planning?

Part B

Answer All Questions

5x10=50m

{9} [A] Regional Indian cuisine?

Or

[B] Volume feeding means what?

{11} [A] off premises catering?

Or

[B] Mobile catering?

{12} [A] Explain Quantity purchased items.

Or

[B] Write one complete menu of Maharashtra?

{13} [A] Explain Indian breads and Indian sweets?

Or

[B] What kind of food we prepared in Hyderabadi cuisine?

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Model Question Paper
BHM501 Sub: - Advanced Food Production-IV

3rd Yr, V Semester
Time: 3Hrs

Marks: 75

Part A

Answer the following Questions (any five)

5x5=25m

1. Duties and responsibilities?
2. Uses of wine and herbs in cookery?
3. Write any four types of sandwich and their storing?
4. Explain about consommé?
5. Explain about (a) Sausage (b) Casings (c) filling.
6. What is force meat? Uses of force meat?
7. What is brines? Types of Brines?
8. What is galantines?

Part B

Answer All Questions

5x10=50m

- {9}** [A] What is larder?
Or
[B] What kind of sections comes under the larder?
- {10}** [A] Differences between ham, Bacon and gammon?
Or
[B] Preparation ham & Bacon?
- {12}** [A] Classification of appetizers.
Or
[B] Write non edible displays how its prepare?
- {13}** [A] explain aspic and gellee?
Or
[B] How to prepare quenelles parfaits & Roulades?
- {14}** [A] Meaning of choud froid?
Or
[B] Explain mouse & mousseline?

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Model Question Paper
BHM601 Sub: - Advanced Food Production Operation-V

3rd Yr, VI Semester
Time: 3Hrs

Marks: 75

Part A

Answer the following Questions (any five)

5x5=25m

1. What is icing & topping Explain Difference between?
2. Explain Role of Ingredients in Bread Making?
3. What is a meringue?
4. Write about bread flouts?
5. Explain Chinese cuisine & their using methods of cooking?
6. History of chocolate & their uses?
7. 17 course menu in English and French?
8. Explain pizza and history?

Part B

Answer All Questions

5x10=50m

- {9}** [A] What is international cuisine? Explain the historical background?
Or
[B] Kitchen Organization & work, Job, description, duty rosters?
- {10}** [A] Explain about product & research developments?
Or
[B] How many types of pastry we are using in kitchen explain deeply?
- {12}** [A] Write any one total menu of Chinese and their recipes?
Or
[B] Write any one total menu of international & their recipes?
- {13}** [A] Explain historical background of classical garnish?
Or
[B] Explain production quality & quantity control?
- {14}** [A] Methods of cooking?
Or
[B] Aims & objective of cooking?