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School of Hospitality
Bachelor of Hotel Management
Mid Term Examination - May 2024

Duration : 90 Minutes
Max Marks : 50

Sem II - I1UB205B - Foundation Course in Food Production and Bakery-II

General Instructions

Answer to the specific question asked

Draw neat, labelled diagrams wherever necessary

Approved data hand books are allowed subject to verification by the Invigilator

- 1) Explain various types of binding agents used in the kitchen. K2 (2)
- 2) Name different types of pastas used in cookery. K1 (3)
- 3) Illustrate the structure of wheat and its uses in cookery. K2 (4)
- 4) Explain the stages of sugar cooking. K2 (6)
- 5) Identify various types of cheese being used in culinary. K3 (6)
- 6) Identify various types flours used in cookery. K3 (9)
- 7) Analyze the role of flour in the kitchen with examples. K4 (8)
- 8) Classify the fish and shellfish being used with examples for each. K4 (12)

OR

Analyze the steps involved the manufacturing of cheese. K4 (12)