

**School of Hospitality****Bachelor of Hotel Management Summer /Backlog  
Semester End Examination - Jul 2024****Duration : 180 Minutes  
Max Marks : 100****Sem II - I1UB205B BSCH1029 - 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*

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| 1)  | Name two round fish.  | K1(2)  |
| 2)  | Explain the functional importance of eggs in cookery.   | K2(4)  |
| 3)  | Explain how short-crust pastry is made. Explain with two examples   | K2(6)  |
| 4)  | Illustrate various cuts of fish in cookery.   | K3(9)  |
| 5)  | Identify various types of pastry being made in the bakery. Explain each with appropriate examples   | K3(9)  |
| 6)  | Explain various ingredients and their role in bread making.   | K5(10) |
| 7)  | Analyze the role of cheese in culinary with examples.   | K4(12) |
| 8)  | Explain various types of herbs and spices being used in cookery. Support with appropriate examples.   | K5(15) |
| 9)  | Explain as an Executive Chef, how will you control the food cost of the Indian restaurant. Explain your answer with appropriate example.            | K5(15) |
| 10) | Discuss the impact of fusion cuisine on contemporary culinary trends, highlighting its role in promoting cultural exchange and culinary innovation. | K6(18) |