B. H. M. C. T.

(SEM. II) EXAMINATION. 2006-07

FOOD PRODUCTION & PATISSERIE - II

Time : 2 Hours] [Total Marks : 50

Note : Attempt all questions. All questions carry equal marks.

1 Attempt any four parts of the following : $4 \times 5 = 20$
   (a) ‘Menu planning is important for any catering establishment.’ Comment
   (b) Define standard recipe. Why do you need it?
   (c) What factors will you consider while planning a menu?
   (d) Write a recipe for any mutton preparation.
   (e) What are different types of menu?
   (f) Write a note on costing.

2 Attempt any two parts of the following : $2 \times 5 = 10$
   (a) Prepare an English a la carte breakfast menu.
   (b) Write note on cereals and rolls in breakfast.
   (c) Prepare a menu for continental breakfast.
3 Attempt any **two** parts of the following: $2 \times 5 = 10$

(a) Discuss the function of yeast, fat and sugar in bakery.
(b) What are the methods of bread making? Explain any one method.
(c) What are bread diseases? Name different varieties of bread.

4 Attempt any **two** parts of the following: $2 \times 5 = 10$

(a) Describe the functions of various basic ingredients in cake making.
(b) Explain sugar batter method of cake making.
(c) Write a note on Blending method.