

2. Discuss different types of Fish cuts with suitable diagram.

### Unit II

3. Draw a neat diagram of Lamb cut and mention the selection criteria of the same.
4. Discuss the selection criteria and cuts of Veal in brief.

### Unit III

5. Define Stocks and its types in detail.
6. Classify soups and explain each of them in detail.

### Unit IV

7. Classify Mother Sauces and give the recipe of mayonnaise.
8. What are the various types of ingredients are used in bakery ? Explain in brief.

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## D-171

### B.H.M. EXAMINATION, May 2017

(Fourth Semester)

(Main & Re-appear)

(BHM)

BHM-202

### FOOD PRODUCTION OPERATION

*Time : 3 Hours]*

*[Maximum Marks : 70*

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Before answering the question-paper candidates should ensure that they have been supplied to correct and complete question-paper. No complaint, in this regard, will be entertained after the examination.

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**Note :** Attempt *Five* questions in all, selecting at least *one* question from each Unit. All questions carry equal marks.

### Unit I

1. Define Larder Kitchen and discuss its functions in a kitchen of large hotel.

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P.T.O.