



MBF-010-1042001 Seat No. _____

**First Year Bachelor of Hotel & Tourism
Management (Sem. II) (CBCS) Examination**

March / April - 2018

**2.1 : Food & Beverage Production - II
(New Course)**

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) The maximum marks are 70. All questions carry equal marks.
(2) The maximum marks are assigned in front of each question.
(3) Question 1 is compulsory.
(4) Attempt any four questions from Question 2 to Question 7.

- 1 Do as directed : **8+6=14**
(A) Match the following : **8×1=8**

Group A

Group B

- | | |
|-------------------|---|
| (1) Farina | (A) Flattening bird for attractive presentation |
| (2) Burrah | (B) 2 to 6 months old lamb |
| (3) Prague Powder | (C) Removal of Internal organs of an animal |
| (4) Ham | (D) Thick Slice of Fish on bone |
| (5) Spatchcocking | (E) Cure Mixture |
| (6) Darne | (F) Milled Wheat |
| (7) Spring | (G) Cured and smoked hind leg of pig |
| (8) Evisceration | (H) Slice of lamb on bone |

- (B) Define any **six** from the following : **6×1=6**

- (i) Curing
(ii) Rennet
(iii) Singeing

- (iv) Gammon
- (v) Paupiette
- (vi) Captive Bolt
- (vii) Crepe

- 2 Enumerate in detail the steps and the procedure involved in Livestock slaughter. 14
- 3 Draw a neat diagram of cuts of Pork? Elucidate in detail each cut with the method of cooking involved from different cuts. 14
- 4 What is cheese? Enumerate in detail the manufacturing process of cheese. 14
- 5 What are the aspects that a Chef should check before purchasing Fish? List and describe each cut of Fish with relevant example. 14
- 6 What is Pasta? Classify Pasta and write in detail about different types of Pasta indicating some sauces used in its preparation. 14
- 7 Answer briefly any **Two** Questions from the following : **2×7=14**
- (a) List and describe Four Breakfast Egg Preparations
 - (b) List and describe the Cuts of Poultry
 - (c) List and describe 7 Indian Cuts of Lamb