



End Term Examinations (April / May 2019)

School: Hotel Management

Program: BSc in H&HA

Course: Food Production-II

Course Code: HOM102

Semester: II

Max Marks: 50

Duration (mins): 120 mins

Note: 1. Figures to the right indicates full marks.

Q.1: Answer the following objectives: [10 Marks]

- 1) What is stocks?
- 2) Name any 2 mother sauces used for making of pasta.
- 3) What is ideal color for stock?
- 4) What is Reduction & glaze?
- 5) What is poaching?
- 6) What is kitchen stewarding?
- 7) Name any 2 egg preparations.
- 8) Name any 2 thickening agents used in cooking?
- 9) What is roux?
- 10) Name any 2 parts of Egg.
- 11) What is ideal weight of egg?

Q.2: Answer the following: [Solve any 3] [15 Marks]

1. Explain Rules of stock making
2. What are methods of garbage disposal?
3. Various ways of cooking egg
4. Short note - Thickening agents

Q.3: Answer the following questions [Solve any 2] [10 Marks]

1. Explain Uses of stocks
2. Explain – Composition and structure of egg
3. **Write short note on equipment's used in kitchen stewarding.**
4. Short note- Reduction & Glazes

Q.4: Write principals of Kitchen stewarding. [05 Marks]

Q.5: Explain- Classification of soups with examples [10 Marks]