



AJEENKYA

D Y PATIL UNIVERSITY

End Term Examinations (April / May 2019)

School: Hotel Management

Program: BHM

Course: Food Production-III

Course Code: HOM302

Semester: VI

Max Marks: 50

Duration (mins): 120 mins

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

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

1. What is cooking?
2. Explain Roux in details.
3. Name any 4 famous dishes from oriental cuisines.
4. Name any 4 National dishes with name of country.
5. Name any 2 stock with timing to be simmer.
6. What is HACCP?
7. What is raising agent?
8. Name bi-products of wheat.
9. Name any 4 national soups with name of country.
10. Name any 2 types of milk products used in bakery.
11. Name any 2 leveling agents in food production.

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

1. Explain kitchen equipment in details.
2. Explain – Reductions & Glazes.
3. Explain- recipe for 1 lit stock with ingredients.
4. Explain- **Basic Mother Sauce's detail.**

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

1. Explain composition of sandwiches details.
2. Explain – vegetable cuts in detail.
3. Explain- Stocks in detail.

Q.4: write recipe for any 1 mother sauce with ingredients [05 Marks]

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