

Mid-West University
Examinations Management Office
Birendranagar, Surkhet
End Semester (Alternative/Physical) Examination-2078
Bachelor of Hotel Management (BHM)
Semester - II

Subject: Food Production and Patisserie II

Course Code: BHM 324

Full Marks: 50 Pass Marks: 25

Time: 3:00 Hours

You are required to answer in your own words as far as applicable.

Attempt all of the following questions:

5×10=50

1. Define accompaniments and its role. Distinguish between accompaniments and garnishes. [5+5]
2. What do you understand by stock? Briefly discuss the general rules of preparing stock. [5+5]
3. Explain the various types of soups and their importance. [10]

OR

- a. Give the concept of Bakery. [5]
- b. Discuss the basic ingredients used while baking bread. [5]
4. Discuss the types of vegetables with examples. Also list out the quality signs of vegetables [5+5]
5. Explain the different stages of manufacturing cheese. [10]

OR

Briefly explain the different cuts of beef. [10]

The End

