

BHIM17

Enrolment Number: _____

PARUL UNIVERSITY
FACULTY OF HOTEL MANAGEMENT CATERING & TECHNOLOGY
HOTEL MANAGEMENT EXAMINATION (MID SEMESTER)

2nd SEMESTER

SUBJECT NAME (CODE): FFP II 21101151

BRANCH: H.M.

DATE:

TIME: 1hr. 30min.

TOTAL MARKS: 40

Sr. No.		Marks
Q.1	(A) True/ False I. If we press the fish, if figure marks are present then means it is fresh. II. Macedone is a type of cuts of Vegetable. III. Hollandaise and Mayonnaise sauce is a hot sauce. IV. Veloute soup is a thin soup. V. Cream sauce is derivative of Veloute sauce.	05
	(B) Match the followings. a) Compound sandwich 1) Cuts of Fish b) Consomme 2) North-Indian Breakfast c) Poached Egg 3) Thin Soup d) Fillet 4) Breakfast Egg preparation. e) Stuffed Parathas 5) Two or more than two ingredients	05
Q.2	Attempt any four (Short Questions)	12
	(1) Write down the 5 name different types of salad dressings.	
	(2) Write down the 5 name of famous derivatives of Mayonnaise sauce..	
	(3) What are the cooking methods which can be used to cook fish.	
	(4) What do you understand by advance method of cooking, give examples of the cooking methods.	
	(5) Define Sauce and write down the names of basic mother sauce.	
Q.3	Attempt any two	08
	(1) Write down the difference between American breakfast and English breakfast.	
	(2) Draw the chart showing types of soup.	
	(3) Define Stock. Explain the types of it.	
Q.4	(A) Define Salad. And explain the types of it. Compulsory	05
	(B) What are the points to be considered while purchasing fish.	05
	OR	
	(B) What are the points to be considered while storing food?	05