

Enrolment Number: _____

PARUL UNIVERSITY
FACULTY OF HOTEL MANAGEMENT CATERING & TECHNOLOGY
HOTEL MANAGEMENT EXAMINATION (MID SEMESTER)
2nd SEMESTER

SUBJECT NAME (CODE): PFPH (21601151)

BRANCH: H.M.

DATE:

TIME: 1hr. 30min.

TOTAL MARKS: 40

Sr. No.		Marks
Q.1	(A) State True or False: a) Milk can be stored between 5-30 degree Celsius. b) Bacon and ham can be obtained from especially feeded pork. c) Storing of food plays an important role in to maintain the quality. d) If gills of fish is red means fish is fresh. e) Meat obtained from Fish and chicken can be categorized in red meat.	05
	(B) Match the Following: a) Fillet b) Chowder c) Hollandaise d) Omelet e) Royale	05
Q.2	Attempt any four (Short Questions)	12
	(1) Write down the name of cooking method used to cook fish.	
	(2) Write the 5 breakfast dishes name.	
	(3) Write the points to be considered while purchasing fish.	
	(4) Define Soup. Draw the chart showing types of it.	
	(5) What do you understand by thickening agent, explain with example.	
Q.3	Attempt any two	08
	(1) Define Stock. Explain types of it.	
	(2) Write down the difference between Thin and thick soup.	
	(3) Write down the name of 5 derivatives of Brown sauce..	
Q.4	(A) Define Sauce and draw the chart showing types of sauce. Compulsory	05
	(B) Write down the points to be considered while preparing sauce.	05
	OR	
	(B) Write down the precaution to be taken while preparing stock.	05