

01 MAY 2018

6/H-38 (viii) (Syllabus-2015)

2018

(April)

BA (HONOURS) NUTRITION

(Bakery Science)

(NH-602 T)

Marks : 56

Time : 3 hours

*The figures in the margin indicate full marks
for the questions*

Answer any **four** questions

1. Write notes on the following : $3\frac{1}{2} \times 4 = 14$

(a) Raising agents

(b) Whisking

(c) Kneading

(d) Frosting

2. What are the different types of flours?

Describe them.

$6+8=14$

3. With the help of neat diagrams, write the uses and care of the following equipments :

$3\frac{1}{2} \times 4 = 14$

- (a) Graters
- (b) Spoons and spatulas
- (c) Mixing bowls
- (d) Measuring spoons

4. Explain the following baking methods : $7+7=14$

- (a) Baking Blind
- (b) Folding In

5. Describe the importance of fats and sugars in the baking industry. $7+7=14$

6. Explain the selection and operation of electric mixers and ovens. $3\frac{1}{2}+3\frac{1}{2}+3\frac{1}{2}+3\frac{1}{2}=14$

7. Describe the factors affecting the quality assessment of bakery item. 14

6/H-38 (vii) (Syllabus-2015)

2 0 1 8

(April)

BA (HONOURS) NUTRITION

(Food Service Management)

(NH-601 T)

Marks : 56

Time : 3 hours

*The figures in the margin indicate full marks
for the questions*

Answer any four questions

- 1. (a)** Describe the steps involved in the establishment of food service management. 5
- (b)** Discuss the methods of service in food service units. 5
- (c)** Describe the systems approach in food service management. 4

- 2. (a)** Discuss the factors affecting menu planning in a food service unit. 7
- (b)** Menu is the heart of all food service operations. Explain. 7

3. (a) Suggest the merchandising strategies to enhance sales. 6
- (b) Explain the importance of records and reports in financial management of any food service unit. 8
4. (a) How do you ensure food hygiene and sanitation in a food service unit? 7
- (b) Enumerate the various types of food storage and explain any two in detail. $3\frac{1}{2}+3\frac{1}{2}=7$
5. What are the different factors that affect the work capacity of a worker? Explain with suitable examples. 14
6. What food handling practices would you recommend for use in the kitchen area? 14
