

Roll No. 

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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(HMCT) (2014 to 2015 Batch) (Sem.-5)

**FOOD PRODUCTION – V**

Subject Code : BSHM-501

M.Code : 70452

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A**

1) Write in brief about :

- a) What is granitas?
- b) What is M-fault in breads?
- c) What is dubarry?
- d) Define Meringue.
- e) Define sausages.
- f) What is Gum paste?
- g) Define Peking Duck.
- h) What is white chocolate?
- i) What is Duty Roaster?
- j) What are bread improvers?

### SECTION-B

- 2) Which regional Chinese cuisine is most popular in the world? Give reasons for the same.
- 3) Write the different methods of bread making and describe the "salt delayed method"
- 4) Describe organoleptic or sensory evaluation of food.
- 5) Describe in detail the characteristics of Italian cuisine.
- 6) What do you understand by the term frozen desserts? Explain with examples.

### SECTION-C

- 7) "*Chocolate production is an art*" Explain the different steps involved in the production of the chocolate.
- 8) Describe forecasting. How is it relevant to kitchen department?
- 9) What are the different types of meringues used in confectionery?

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**