

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc. (HMCT) (2016 & 2017 Batch) (Sem.-6)

FOOD PRODUCTION-V

Subject Code : BSHM-601

M.Code : 76233

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) Define/explain the following in two-three lines each :**

- a) Chinese clever
- b) Ravioli
- c) Tortilla
- d) Spaetzle
- e) Tiramisu
- f) Baklava
- g) Tzatziki
- h) Maryland
- i) Job description
- j) Indenting

SECTION-B

2. Differentiate between white chocolate and dark chocolate.
3. Explain the role of ingredients in bread making.
4. Write a short note on uses of wine in cooking.
5. Differentiate between potential food cost and actual food cost.
6. Write a short Icings & Toppings used in cake making.

SECTION-C

7. “*Mexican cuisine is closer to Indian cuisine in many ways*”. Explain your thoughts in favour of this statement.
8. What is yield? Explain the importance of yield in kitchen operations.
9. Classify frozen desserts. Write methods of preparing ice cream.

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.