Roll No. ☐☐☐☐☐☐☐☐☐☐☐☐☐   Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(HMCT) (2014 to 2017 Batch)   (Sem.–2)
FOOD PRODUCTION – II
Subject Code : BSHM-201
M.Code : 12077

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) **Answer briefly :**

   a) What is Spices?

   b) What is Garam Masala?

   c) What is Gammon?

   d) What is Farsan?

   e) What is Tandoor?

   f) What is Kabab?

   g) Name five Indian Sweets.

   h) Explain Rigor Mortis.

   i) What is shellfish?

   j) Name some flavouring agents used in cooking.

SECTION-B

2)   Classify Fish with example of each.

3)   Differentiate between Ham and Bacon.

4)   Explain basic Indian gravies.

5)   Draw the hierarchy chart of the quantity food kitchen.

6)   Write various uses of Herbs.

SECTION-C

7)   Explain in details about Kashmiri Cuisine, their salient features and five famous dishes.

8)   Explain the responsibilities of Butchery section.

9)   What are the points kept in mind while planning a menu for the Large commercial kitchen?

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.