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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-2)
FOOD PRODUCTION-II
Subject Code : BH-110
M.Code : 14520

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION - A**I. Write short notes on :**

- a. Pastry cream
- b. Anglaise
- c. Laminated pastry
- d. Bisque
- e. Soubise
- f. Offals
- g. Sweet bread
- h. Veal
- i. Consomme
- j. Drupes





SECTION-B

2. Briefly explain the role of thickening agents in Indian cuisine.
3. Draw classification chart of soups with two examples of each.
4. Write recipe of 1 litre of white chicken stock.
5. Write recipe of Tomato Sauce.
6. List and briefly Explain various methods of cooking egg.

SECTION-C

7. Explain and classify in detail the mother sauces.
8. Draw a neat labelled diagram of Lamb cuts.
9. Explain role of each ingredient in bread making and importance of temperature control in bread making.

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.

