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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (2018 Batch) (Sem.–2)

FOOD PRODUCTION FOUNDATION-II

Subject Code : BHMCT-201-18

Paper ID : [75880]

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

Q1. Write briefly :

a) Write names of two types of rice.

b) What is offal?

c) Name any two cuts of fish.

d) Write two main pastry creams.

e) Define blue cheese.

f) Define flaky pastry.

g) Define menu.

h) What is bacon?

i) Write two classifications of fish.

j) What is short crust pastry?

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SECTION-B

Q2. What are dry and wet masalas in Indian Cuisine?

Q3. What are the uses of choux pastry?

Q4. What is the use of pastry cream in confectionery?

Q5. How will you classify Shell fish?

Q6. How will you cook rice and pulses?

SECTION-C

Q7. Explain menu engineering in detail.

Q8. Draw a well labelled diagram of lamb cuts and write there uses.

Q9. Explain processing of milk in detail.

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

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