

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?

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.

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.