

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-4)
FOOD AND BEVERAGE PRODUCTION- IV
Subject Code : BH-202
M.Code : 14544

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 **2¹/₂** (Two and Half) marks each and students has 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

Q1. Write short notes on :

- a) Zauq-e-Shahi
- b) Double ka Meetha
- c) Chettinad Masala
- d) Vindaloo
- e) Farsan
- f) Missi Roti
- g) Hamam Dasta
- h) FIFO
- i) Blooming of Gelatin
- j) Pastillage

SECTION-B

2. Write a brief note on Bengali Sweets.
3. Differentiate between Hyderabadi Biryani and Awadhi Biryani.
4. Discuss the different factors responsible for the change in the food habits in our country.
5. What is the role of Glycerin in making Royal Icing..
6. Enlist the precautions to be taken while using gumpaste.

SECTION-C

7. List the salient features of Hyderabadi Cuisine considering food habits and major ingredients used. List five specialty dishes of the region.
8. Write down **Ten** Indian breads with their region of origin and a brief description of each.
9. Explain the process of making marzipan.

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.