

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-6)
FOOD AND BEVERAGE PRODUCTION-V
Subject Code : BH-302

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 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

1. **Answer briefly :**
 - a) Give two examples of garnishes used in Sandwiches.
 - b) What is the use of Gravity Slicer?
 - c) Name two popular Sausages?
 - d) What is the use of Forcemeats?
 - e) What do you understand by the term Larder Control?
 - f) Differentiate between Icing and Topping.
 - g) Write down main ingredients of White Chocolate.
 - h) Give names of two types of spreads used in Sandwiches.
 - i) What is the importance of Casings in preparing sausages?
 - j) What kind of job is done by Carving Section?

SECTION-B

- Q2. Explain the importance of various parts of a Sandwich.
- Q3. Give recipes of **any two** Icings of your choice.
- Q4. Write a short note on 'Tempering of Chocolates'.
- Q5. Write a short note on Additives and Preservatives used in making Sausages.
- Q6. Explain the importance of Yield testing in Kitchen Operations.

SECTION-C

- Q7. Name five different types of chocolates and discuss about them. (5)
- Q8. What is forcemeat? Give names of four kinds of Forcemeat. Explain about any one of them. (2+2+1)
- Q9. Explain with the help of a chart the hierarchy of Larder Kitchen staff of a Five Star hotel. (5)

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.