

Roll No.

--	--	--	--	--	--	--	--	--	--

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 Force meats?
- 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.

