

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BHMCT (E-III) (Sem.-8)**  
**FOOD & BEVERAGE PRODUCTION- VII**  
**Subject Code : BH-404**  
**M.Code : 14590**

**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 have 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. Write short notes on :**

- a. Terrine
- b. Tortillas
- c. Sodium Nitrate
- d. Chaud Froid
- e. Picnic Ham
- f. Veau
- g. Frenching of Lamb Rack
- h. Country Style Pate
- i. Club Sandwich
- j. Boudin Noir

### SECTION-B

2. What is the procedure to carve a Chicken in a gueridon trolley?
3. Elaborate the term “Aspic”.
4. What are sandwiches, what is the importance of bread in sandwich?
5. Briefly elaborate franchising of Quick Service Restaurant.
6. Write at least 2 special German dishes and discuss them in brief.

### SECTION-C

7. Explain the term galentine and process related to it.
8. In your own word, explain Mexican Cuisine.
9. What is pate, explain the process involved in making goose liver pate.

**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.**