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BHMCT (Sem.-2)
FOOD PRODUCTION-II
Subject Code : BH-110
M.Code : 14520

Max. Marks : 30

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 have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **FIVE** marks each and students have to attempt any **TWO** questions.

- Fruits and pods
- Naje
- Consomme
- Chowder
- Green bacon
- Albumin
- Trotter
- Goujon
- Jasmine rice
- Laminated pastry

SECTION-B

2. Importance of spices in Indian Spices.
3. Draw classification chart of vegetables with two examples of each.
4. Write recipe of 1 litre fish stock.
5. Briefly explain principles of bread making process.
6. Write recipe of 1 litre Bechamel sauce.

SECTION-C

7. Explain in detail bread making process with 5 bread faults.
8. Write recipe for 1 litre of seafood bisque.
9. Briefly explain 4 types of pastry and briefly explain that how does the lamination works in flaky pastry.

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.