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Total No. of Pages : 02

Total No. of Questions : 09

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

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****I. Write short notes on :**

- a. Fruits and pods
- b. Naje
- c. Consomme
- d. Chowder
- e. Green bacon
- f. Albumin
- g. Trotter
- h. Goujon
- i. Jasmine rice
- j. 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.**

