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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (2018 Batch) (Sem.-2)

FOOD PRODUCTION FOUNDATION-II

Subject Code : BHMCT-201-18

M.Code : 75880

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A**1. Write short notes on :**

- a. Wet Masala
- b. Curries
- c. Paste
- d. Souring Agents
- e. Chateaubriand
- f. Gammon
- g. Baking Powder
- h. Gluten
- i. Cottage Cheese
- j. Offals



SECTION-B

2. Draw a labeled diagram of Cuts of Lamb.
3. List Five Tenderising Agents used in Indian Cooking.
4. Differentiate between Choux Pastry and Laminated Pastry.
5. Discuss the needs and importance of Menu Engineering.
6. Discuss different types of Flour used in Bakery.

SECTION-C

7. State various Principles of Bread making. Explain the role of various ingredients in Bread making.
8. Write the composition of Milk. Briefly explain the process of Homogenization and Pasteurization of Milk.
9. a) How following Gravies are made :
 - a. Makhani Gravy
 - b. White Gravy.
- b) List Ten Spices commonly used in Indian Cooking.

NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.