

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BHMCT (Sem.-6)**  
**FOOD AND BEVERAGE PRODUCTION-V**  
**Subject Code : BH-302**  
**M.Code : 14562**

**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  $2\frac{1}{2}$  (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. Write briefly :**
- a) Mandolin
  - b) Yield
  - c) Sections of a Larder
  - d) Chorizo
  - e) Binding Agents in a forcemeat
  - f) Pinwheel sandwich
  - g) Marzipan
  - h) White chocolate
  - i) Caul
  - j) Buttercream icing

### SECTION-B

2. List any five equipments used in Larder and write their use.
3. Explain the hierarchy of Larder staff using a flow chart.
4. What are various components in a Forcemeat? What are their uses?
5. Name the parts of a sandwich and explain their role in preparation of sandwich.
6. Differentiate between Icings and Toppings.

### SECTION-C

7. What is Larder Control? How is it important? What are the essentials of Larder Control?
8. Describe various types of Casings used in preparation of Sausages. What are their advantages and shortcomings?
9. Explain the process of manufacturing & processing of chocolate using a neat flowchart.

**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.**