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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****Q1. Write in brief about :**

- a) Carving tools
- b) Pâté
- c) TexMex Cuisine
- d) Burrito
- e) Tiramisu
- f) Roast Gravy
- g) Pasteurized milk
- h) Baguette
- i) Fast food
- j) Canapé



**SECTION-B**

- Q2. Write step wise process of carving a Roast chicken.
- Q3. What is 'Aspic'? How is it useful?
- Q4. Write a short note on how Fast food products processing and storage important.
- Q5. List the standard accompaniments in serving traditional Roast Turkey.
- Q6. What are different types of creams obtained from milk? Write their use.

**SECTION-C**

- Q7. Describe the process of arranging a Cold Food presentation. What are various dishes that are served on Cold Buffet? Explain.
- Q8. Explain the history and tradition of Italian cuisine with regards to special ingredients, equipments and preparations.
- Q9. Recent years have seen a manifold growth of multinational Fast Food Chains. Analyse the factors that have contributed to their growth and development. How has 'Franchising' helped?

**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.**

