

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(HMCT) (2013 to 2017 Batch) (Sem.-4)

FOOD PRODUCTION – IV

Subject Code : BSHM-401

Paper ID : [C1126]

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**Q1 Answer briefly :**

- a) What is the main ingredient of a Sausage?
- b) Define Zest.
- c) What is Dry Curing?
- d) What is difference between Ham and Bacon?
- e) What do you understand by Garde Manger?
- f) Which meat can be used for Mousseline?
- g) What is Gelatine made from?
- h) What is importance of Garnishes in food presentation?
- i) What is the meaning of word Pate?
- j) What is Gelee?

SECTION-B

- Q2 What is truffle? Write their source and where they are used. (2+3)
- Q3 Explain the types of Forcemeat. (5)
- Q4 Write the steps of making Pate. (5)
- Q5 What are different parts of a Sandwich? (5)
- Q6 What is the importance of wines in cooking? (5)

SECTION-C

- Q7 Write a note on Chinese Cookery. (10)
- Q8 Describe non edible displays with uses. Explain any two Non Edible Display in detail. (5+5)
- Q9 With the help of a chart show the hierarchy of Larder Staff of a five star hotel. Give duties and responsibilities of Larder Chef. (5+5)