

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(HMCT) (2013 to 2015 Batch) (Sem.-5)

FOOD PRODUCTION – V

Subject Code : BSHM-501

Paper ID : [C1156]

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

Q. 1. Write in brief about :

- a) Tortilla
- b) Dimsum
- c) Ganache
- d) Churn freezing
- e) Swiss Meringue
- f) Role of flour in bread making
- g) Tempering of chocolate
- h) Kitchen Organisation
- i) Standard recipe
- j) Offals

SECTION-B

- Q.2. Write a short note on '*Italian Pasta*'?
- Q.3. What are '*Holes and tunnels*' in bread? Give reasons and corrective measures.
- Q.4. What is Yield? Explain with an example from butchery. What is the importance of calculating butcher's yield?
- Q.5. Describe the features of Organoleptic and Sensory evaluations.
- Q.6. Define '*Meringue*'. What are the factors affecting stability of meringue?

SECTION-C

- Q.7. Describe the Chinese cuisine with regards to the major regional cooking styles & methods of cooking giving suitable examples.
- Q.8. Classify frozen desserts and explain various types giving popular examples.
- Q.9. Discuss the manufacture and processing of chocolate. Explain what is '*Conching*' and '*Tempering*' of chocolate.