

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**B.Sc.(HMCT) (2016 Batch) (Sem.-5)**

## FOOD PRODUCTION-IV

**Subject Code : BSHM-501**

**Paper ID : [75390]**

**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. Answer briefly :**

- a) Ham
- b) Pate
- c) Yield testing
- d) Roulades
- e) Aspic
- f) Appetizer
- g) Parfaits
- h) Tallow Sculpture
- i) Green Bacon
- j) Canapés

### SECTION-B

2. Explain in brief white and black truffle.
3. Various preparations of Foie Gras.
4. Explain various types of Sandwiches.
5. Duties and responsibilities of Chef Garde Manger.
6. Write short note on Ice carving

### SECTION-C

7. What is Larder? Explain the various preparations prepared in larder section in detail.
8. What are Brine and Marinades? What are the various components of Marinades?
9. Define Charcuterie? What do you understand by sausage? Mention about various sausage casings and explain any one in brief.