

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-2)
FOOD PRODUCTION-II
Subject Code : BH-110
Paper ID : [C0314]

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 2¹/₂ (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 short notes on :

- a. Anthocynin
- b. Brunoise
- c. Italian Vinigrette
- d. Mirepoix
- e. Consomme
- f. Hollandaise sauce
- g. Vitteline
- h. Sweet bread
- i. Ham
- j. Troncon

SECTION-B

2. How to check freshness of eggs, list three methods and procedure?
3. Draw fish classification chart, explain Univalves's.
4. Write recipe for 1 litre of white chicken stock.
5. What is choux pastry, write full recipe with method?
6. Draw a labeled diagram of cuts of Lamb.

SECTION-C

7. How do we classify soups, write 1 litre recipe of any cream based soup?
8. What is importance of Masala's in Indian cuisine, explain wet and dry masala?
9. Write and explain at least 10 methods of cooking.

www.FirstRanker.com