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Total No. of Questions : 09

BHMCT (Sem.-4)
FOOD AND BEVERAGE PRODUCTION- IV
Subject Code : BH-202
Paper ID : [C0327]

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 $2\frac{1}{2}$ (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

Q1. Answer briefly :

- a) Name two dishes from Bengal.
- b) Name a dish in which Dum cooking is used.
- c) What is the philosophy of Goan Cooking?
- d) Describe Modak.
- e) To which state Awadh Cuisine belongs to?
- f) What is the importance of Accompaniments?
- g) Define Royal Icing.
- h) Explain the term Rechauffe.
- i) What is confectionery?
- j) What do you understand by the term Regional Cuisine of India?

SECTION-B

- Q2. Write a short note on Garnishes.
- Q3. Explain briefly any five dishes from the state of Maharashtra.
- Q4. Describe any five Indian Breads.
- Q5. Write down the ingredients used for making Gum Paste.
- Q6. Give the uses of Royal Icing.

SECTION-C

- Q7. "*Snacks are popular in our country*" Discuss briefly with examples each from the North, East, West and South region.
- Q8. Write a note on Parsee Community.
- Q9. What are the different factors that affect eating habits in our country? Explain.