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Total No. of Pages : 02

Total No. of Questions : 09

**BHMCT (Sem.-6)**  
**FOOD AND BEVERAGE PRODUCTION-V**  
Subject Code : BH-302  
Paper ID : [C0335]

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 **2½** (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. Answer briefly :**

- a) What do you understand by the term Garde Manager?
- b) What kind of job is done by Carving Section?
- c) Name two popular Sausages.
- d) What is the use of Forcemeats?
- e) Name two breads for making Sandwiches.
- f) Differentiate between Icing and Toppings.
- g) Write down main ingredients of White Chocolate.
- h) What is the use of Vacuum Packing Machine?
- i) What is the role of Casings in preparing sausages?
- j) Give names of two types of Sandwiches.

### SECTION -B

- Q2 List the steps involved in manufacturing and processing of chocolates.
- Q3 Give recipes of any two Icings of your choice.
- Q4 Explain the importance of various parts of a Sandwich.
- Q5 Write a short note on Additives and Preservatives used in making Sausages.
- Q6 Explain the importance of Yield testing in Kitchen Operations.

### SECTION -C

- Q7 Explain with the help of a chart the hierarchy of Larder Kitchen of a Five Star hotel. (5)
- Q8 What is forcemeat? Give names of four kinds of Forcemeat. Explain about any one of them. (2+2+1)
- Q9 Name five types of chocolates and discuss about them. (5)