

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

**BHMCT (E-III) (Sem.-8)**  
**FOOD & BEVERAGE PRODUCTION- VII**  
Subject Code : BH-404  
Paper ID : [C0360]

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<sup>1</sup>/<sub>2</sub> (Two and Half) marks each and students have 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. Terrine
- b. Tortillas
- c. Sodium erythrobrat
- d. Chaud Froid
- e. Picnic Ham
- f. Veau
- g. Frenching of chicken
- h. Pate de campagne
- i. Open Sandwich
- j. Salami

**SECTION-B**

2. What is the procedure to carve a duck in a gueridon trolley?
3. What do you understand by the term “Aspic”?
4. What are sandwiches? What is the importance of spread in sandwich?
5. Briefly elaborate franchising of fast food restaurant.
6. Write at least 5 speciality german dishes and its brief.

**SECTION-C**

7. Elaborate Galantine and the process involved in making galentine.
8. In your own word, explain Italina cuisine.
9. What is Larder, explain briefly at least 10 prep made in charcutrie kitchen?

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