

Roll No. 

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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(HMCT) (2013 to 2017 Batch) (Sem.-2)

**FOOD PRODUCTION – II**

Subject Code : BSHM-201

Paper ID : [C1108]

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****Q1) Answer briefly :**

- a) Name two tuber vegetables.
- b) List two citrus fruits.
- c) Define a cereal.
- d) Name four Indian spices.
- e) What is chlorophyll?
- f) What is potli masala?
- g) What is french name for apple?
- h) What is offal?
- i) What is Poisson?
- j) Define a nut and give two examples.

### SECTION-B

- Q2) Differentiate Single cream, Double cream and Whipping cream.
- Q3) Classify fruits and give examples of each.
- Q4) Differentiate between Ham and Bacon.
- Q5) What are the uses of herbs in cookery?
- Q6) Discuss the role of spices in Indian cookery.

### SECTION-C

- Q7) Name and explain the different classical cuts of fish. What are the quality points to be checked while selecting fish?
- Q8) List the salient features of Rajasthani cuisine, considering the major ingredients used, food habits, geographic location, seasonal availability etc. List five speciality dishes from the region and describe each in two or three lines.
- Q9) Discuss the different types of Gravies used in Indian cooking.