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Total No. of Questions : 09

M.Sc.(HMCT) (2015 TO 2017) (Sem.-1)

FOOD PRODUCTION

Subject Code : MSCHM-101

Paper ID : [C1201]

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTION 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 has to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students has to attempt any **TWO** questions.

SECTION-A

Q1. Define the terms:

- a. Nutrition
- b. Hygiene
- c. Fumet
- d. Al-dante
- e. Albumin
- f. Choux pastry
- g. Shortening
- h. Paella
- i. Pomme de terre
- j. Saute

SECTION-B

- Q2. Write about importance of eating healthy and nutritious food diet.
- Q3. Classify Soups and list down six International soups.
- Q4. What are precaution and measurements to be taken while preparing stock?
- Q5. Explain various basic methods of cooking rice.
- Q6. Discuss proper storage of different varieties of fruits.

SECTION-C

- Q7. Explain, Importance of maintaining personal and equipments hygiene in food production area.
- Q8. What is menu planning; discuss various considerations while planning a menu?
- Q9. Discuss various methods of cooking vegetables and, its effect in colour of different vegetables.

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