Roll No. Total No. of Pages: 02

Total No. of Questions: 09

B.Sc.(HMCT) (2016 & 2017 Batch) (Sem.-5)

# FOOD PRODUCTION-IV

Subject Code: BSHM-501 M.Code: 75390

Time: 3 Hrs. Max. Marks: 60

## **INSTRUCTIONS TO CANDIDATES:**

- 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**

## 1. Answer briefly:

- a) Who is larder chef?
- b) What work is done by fishmonger?
- c) Which meat is used in charcuterie?
- d) What is caviar?
- e) Write French for milk and sugar.
- f) Write two varieties of cold meat.
- g) What are the ingredients of forcemeat?
- h) What are the ingredients of chaud froid?
- i) Write two types of dressings.
- j) Expalin buffet.

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## **SECTION-B**

- 2. What are balotine?
- 3. Differentiate between puree and pate.
- 4. Write precautions are to be taken while making force meat.
- 5. What are Terrines?
- 6. What are the functions of garnishes?

## **SECTION-C**

- 7. Sketch out the layout of cold kitchen.
- 8. Write down uses of dressing.
- 9. What are the buffet displays prepared in larder?

NOTE: Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.

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