Roll No.					Total No. of Pages: 0

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B.Sc.(HMCT) (2013 to 2017 Batch) (Sem.-4) FOOD PRODUCTION - IV

Subject Code: BSHM-401 M.Code: 12101

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**

# Q1 Answer briefly:

- a) Name four equipments used in the larder kitchen.
- b) What is brine?
- c) What is ham?
- d) Define ballotine.
- e) What is fois-gras?
- f) What is tallow?
- g) What is fruit carving?
- h) Define canapes.
- i) What are offals?
- j) List four herbs used in cooking.

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# **SECTION-B**

- Q2) What are the various sections of larder kitchen and how do these support the hot kitchen?
- Q3) Write a note on the ingredients used in sausage preparation.
- Q4) "Non -edible displays are the centre of attraction in the buffets". Elucidate.
- Q5) What is the difference between galantines and pate?
- Q6) What are the duties and responsibilities of larder chef?

## **SECTION-C**

- Q7) Describe the parts of sandwiches.
- Q8) What are the different types of appetizers and how are these classified? Give examples.
- Q9) Write a note on different herbs used in the kitchen along with their uses.

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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