

Total No. of Questions : 09

B.Sc.(HMCT) (2013 to 2015 Batch) (Sem.-5)

FOOD PRODUCTION – V

Subject Code : BSHM-501

M.Code : 70452

Time : 3 Hrs.

Max. Marks : 60

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. Write in brief about :

- a) Dimsums
- b) Fondant
- c) Swiss Meringues
- d) SPS
- e) Binding Agents
- f) Tortilla
- g) Sensory Evaluation
- h) Kitchen Organisation
- i) Testing New Equipments
- j) Yield

SECTION-B

- Q2. Define Meringues. Briefly explain various types of meringues.
- Q3. Each ingredient plays an important role in determining the quality of the final product with regard to bread making. Justify the statement.
- Q4. Differentiate between :
- a) Fondant Icing and Marzipan.
 - b) Potential Food cost and Actual Food Cost.
- Q5. Write Short notes on :
- a) Duty Roasters
 - b) Importance of developing new recipes.
- Q6. Explain briefly about different varieties of churn frozen desserts.

SECTION-C

- Q7. Explain in detail the characteristics of Italian Cuisine. What are various types of Pasta used in Italian cuisine? **(any 5)**
- Q8. Draw the flow chart of the manufacturing and processing of chocolate. Explain what is conching and tempering of chocolate.
- Q9. Explain the importance of production planning and production scheduling in relation to quality and quantity control in kitchen operations.

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.