Roll No.					Total No. of Pages : 02

Total No. of Questions: 09

B.Sc. (HMCT) (2016 Batch) (Sem.-6) FOOD PRODUCTION-V Subject Code: BSHM-601

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) Write briefly:

- a) Paella
- b) Bratwurst
- c) Dolmades
- d) Blancmange
- e) Zaatar
- f) Tiramisu
- g) Ravioli
- h) Creme Anglaise
- i) Binding agents
- j) Extra virgin olive oil

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SECTION-B

- Q2) Explain tempering of chocolate.
- Q3) What are the various types of icing and toppings used in cake making?
- Q4) Write down the ideal use of herbs in cooking.
- Q5) Write a short note on duty roaster.
- Q6) What is yield? Explain the importance of yield in kitchen operation.

SECTION-C

- Q7) Explain in detail internal and external bread faults. Explain their causes and remedies.
- Q8) Explain in detail Italian cuisine. What are the influences and specialties of the cuisine?
- Q9) What are the types of frozen desserts? List in detail the equipments used in the production of frozen desserts.

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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