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Total No. of Pages : 02

Total No. of Questions : 18

BHMCT (Sem.-4)
FOOD AND BEVERAGE PRODUCTION- IV
Subject Code : BH-202
M.Code : 14544

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

Answer briefly

1. Name two dishes from Gujarat.
2. What do you understand by the term Salli?
3. What is a staple dish of Bengal?
4. Describe Medu Vada.
5. To which state Malabar cuisine belongs to?
6. Give significance of Garnishes.
7. Describe Indian Snacks.
8. Why we rechauffe food?
9. What is the role of Glycerine in making Royal Icing?
10. What is Marzipan?

SECTION-B

11. Write short note on Accompaniments.
12. Explain briefly any five dishes from the state of Goa.
13. Describe any five Indian Sweets.
14. Write down the ingredients used for Royal Icing.
15. Give significance and uses of confectionery.

SECTION-C

16. “*Sweets are popular in our country*”. Describe sweets briefly with three examples each from North, South, East and West Region.
17. Describe the cuisine from Bohra Community.
18. Explain important factors that affect the eating habits of the people of the region.

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.