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Total No. of Pages : 02

Total No. of Questions : 09

M.Sc.(HMCT) (2015 to 2017) (Sem.-1)

FOOD PRODUCTION

Subject Code : MSCHM-101

M.Code : 70798

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTION 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 has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students has to attempt any TWO questions.

SECTION-A

1. Define briefly :

- a) Kosher food
- b) Name two tuber vegetables.
- c) What are the accompaniments for tomato juice?
- d) Define savories.
- e) Mayonnaise
- f) Choux pastry
- g) Broccoli
- h) Anchovies
- i) Oven spring
- j) Smoking point

SECTION-B

2. List the importance of each item of a chef's protective clothing.
3. Explain the methods of cooking vegetable dishes and pulses.
4. What are the selection qualities of meat?
5. How would you ensure that the food is safe from microorganisms?
6. List at least five safety considerations while handling knives safely.

SECTION-C

7. What are the functions of menu?
8. Give example of five different salad dressing and explain them.
9. What are the various methods of cooking food? Explain each with an example.

NOTE : Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC case against the Student.