

Roll No.

Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.-2)
FOOD PRODUCTION FOUNDATION-II
Subject Code : BHMCT-201-18
M.Code : 75880

Date of Examination : 12-12-2023

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

I. Write short notes on :

- a. Short crust
- b. Laminated
- c. Wet masala
- d. Dry masala
- e. Menu engineering
- f. Offels
- g. Fillet
- h. Darné
- i. Pastry cream
- j. Yeast.

SECTION-B

2. What is the role of gravy in Indian cuisine? Write down the recipe of yellow gravy.
3. What are the varieties of masala that are available in regional areas of India? And also write down the composition of garam masala
4. What is tenderizing agent? What are the different tenderizing agents used in Indian cuisines?
5. What is pastry and write down the standard recipe of choux pastry?
6. Draw the structure of wheat.

SECTION-C

7. What are Indian marinades? Write down the recipe of different tandoori marinades that are extensively used in tandoori preparations.
8. Draw the dissection of mutton and describe the different cuts and application of cooking method for best results.
9. "Without gravies Indian cuisine does not stand." Justify the statement.

NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.

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

SECTION-A

I. Write short notes on :

- a. Short crust
- b. Laminated
- c. Wet masala
- d. Dry masala
- e. Menu engineering
- f. Offals
- g. Fillet
- h. Darce
- i. Pastry cream
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SECTION-B

2. What is the role of gravy in Indian cuisine? Write down the recipe of yellow gravy.
3. What are the varieties of masala that are available in regional areas of India? And also write down the composition of garam masala.
4. What is tenderizing agent? What are the different tenderizing agents used in Indian cuisines?
5. What is pastry and write down the standard recipe of choux pastry?
6. Draw the structure of wheat.

SECTION-C

7. What are Indian marinades? Write down the recipe of different tandoori marinades that are extensively used in tandoori preparations.
8. Draw the dissection of mutton and describe the different cuts and application of cooking method for best results.
9. "Without gravies Indian cuisine does not stand." Justify the statement.

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