

**Roll No.**

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**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BHMCT (Sem.-2)**  
**FOOD PRODUCTION-II**

**Subject Code : BH-110**

**M.Code : 14520**

**Date of Examination: 22-12-2022**

**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

1. Write short notes on :
  - a. Short crust
  - b. Laminated
  - c. Wet masala
  - d. Dry masala
  - e. Thickening agent
  - f. Pastry cream
  - g. Fillet
  - h. Darne
  - i. Petit four
  - j. Glazing

## SECTION-B

2. What is the role of thickening agent in Indian cuisine?
3. What are the variety of masala that are available in regional areas of India?
4. What are the principles of bread making?
5. Write down the recipe of choux pastry.
6. Differentiate between wet masala and dry masala.

## SECTION-C

7. Draw the hierarchy of kitchen. Write down the duties and responsibilities of executive chef.
8. Draw the dissection of mutton and describe the different cuts and application of cooking method for best results.
9. “*Without spices Indian cuisine does not stand.*” Justify the statement.

**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.**