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Total No. of Pages: 02

Total No. of Questions: 09

BHMCT Sem. – (2)
FOOD PRODUCTION FOUNDATION-II

Subject Code: BHMCT-201-18

M Code: 75880

Date of Examination: 15-12-2022

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

1. Write briefly
 - a) Pattharkephool
 - b) Shahi Gravy
 - c) UHT for milk
 - d) Absorption method
 - e) Rigor mortis
 - f) Giblets
 - g) Round Fish
 - h) Chlorophyll
 - i) Baking Temperature
 - j) Indian Marinades

SECTION-B

2. Give 5 menu examples for poultry based preparations and their explanation.
3. Draw classification chart for fish with examples.
4. Name at least 10 varieties of pulses.
5. What is milk pasteurization technique, how does it help in elongating shelf life of milk.
6. Explain laminated pastries and different styles of folding them.

SECTION-C

7. Write a complete recipe for making choux pastry.
8. Draw and explain at least 5 cuts of fish.
9. List various sugar cooking stages with their temperatures.

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.