

Roll No. 

--	--	--	--	--	--	--	--	--	--	--	--

Total No. of Pages : 02

Total No. of Questions : 09

**BHMCT (Sem.-4)**  
**FOOD AND BEVERAGE PRODUCTION- IV**  
Subject Code : BH-202  
M.Code : 14544  
Date of Examination : 07-01-23

Time : 3 Hrs.

Max. Marks : 30

**INSTRUCTIONS 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 has 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) Fondant
- b) Marshmallow
- c) Candy
- d) Rechauffe
- e) Baati
- f) Chettinad masala
- g) Dastarkhwan
- h) Dil jaani
- i) Pasli ka panja
- j) Poha.

### **SECTION-B**

2. Write on Parsi cuisine.
3. Write down the recipe of royal icing.
4. Write a paragraph on food preservation.
5. What are the specialties of Awadhi cuisine?
6. What are the precautions to be kept in mind while making a gum paste?

### **SECTION-C**

7. What are the stages of sugar and its uses?
8. How do we identify the food for rechauffee? And what are the principles of rechauffee?
9. Write the salient features of Goan cuisine. Write down the note on Parsi and Malabari Bohri cuisine.

**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.**