

**Roll No.**

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BHMCT (Sem.-6)**  
**FOOD & BEVERAGE PRODUCTION-VI**  
**Subject Code : BH-403**  
**M.Code : 14575**  
**Date of Examination : 04-01-23**

**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) Burata
  - b) Origin of camembert
  - c) Origin of stilton
  - d) SPS
  - e) Purchase order
  - f) Name three healthy breads
  - g) Gherkins
  - h) Benefits of micro greens
  - i) Hors d'oeuvre
  - j) Food & beverage Production

### **SECTION-B**

2. How did the word sandwich originate?
3. Why standard purchase specification is important in cost control?
4. Write down the standard accompaniment of:
  - a) bouef routi
  - b) consomme
  - c) water melon
5. What is portion control? How the standard portion is calculated?
6. Write a note on cheese of France?

### **SECTION-C**

7. Write down the recipe of club sandwich.
8. How does yield testing helps in portion control? What is the purpose of yield testing? What is yield testing of meat?
9. What is purchase order? Why it is an important business document?

**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.**