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Total No. of Pages : 02

Total No. of Questions : 09

**B.Voc. (HCM) (Sem.-2)**  
**FOOD PRODUCTION OPERATIONS**

Subject Code : BVHCM-204-19

M.Code : 77490

Date of Examination : 20-12-22

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. Chefs uniform
- b. Thickening agent
- c. Bouquet garni
- d. Fumet
- e. Estouffade
- f. Stock
- g. Offals
- h. Consomme
- i. Gravies
- j. DCDP.

## **SECTION-B**

2. Write down the recipe of good Soup.
3. Explain the various points a food handler needs to keep in mind for maintaining good personal hygiene.
4. Differentiate between Sauce and Gravy.
5. Describe different Contemporary Sauces.
6. Write in brief pigments present in vegetables and how to preserve it?

## **SECTION-C**

7. What do you mean by Rigormortis? How they work? Describe in brief the dissection of veal.
8. Define mother sauce. Write down the recipe of hollandaise sauce.
9. Describe the classification of fish with examples. Write down the recipes of any fish preparation.

**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.**