

**Roll No.**

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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 : 12-07-22**

**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. Fumet
  - b. Beurre Manie
  - c. Consomme
  - d. Elastin
  - e. Pesto
  - f. Darne
  - g. Volaille
  - h. Au Bleu
  - i. Makhani Gravy
  - j. Offal

### **SECTION-B**

2. Classify stocks? Give the uses of stocks in modern cuisine.
3. Give the differences between a sauce and gravy.
4. Write names of at least 10 types of International soups with their country of origin.
5. Write short note on effect of heat on fish cookery.
6. Give French and English names of at least 5 offals.

### **SECTION-C**

7. With the help of neat labelled diagrams, give at least 10 classical cuts of fish with brief description of each.
8. Classify Sauces. Give at least 2 derivatives each of 5 mother sauces with brief description of each.
9. Draw and label the various cuts of Beef.

**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.**