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Total No. of Pages : 02

Total No. of Questions : 09

MHMCT (2018 Batch) (Sem.-2)
FOOD PRODUCTION OPERATION-II
Subject Code : MHM-201-18
M.Code : 76019

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

Q1. Write briefly :

- a) How should eggs be stored?
- b) What are the accompaniments of omelets?
- c) What is fillet?
- d) Name two classical fish preparations.
- e) What is court bouillion?
- f) What is consomme?
- g) What is roux?
- h) What is béchamel?
- i) What is the role of salt in bread making?
- j) Explain oven spring.

SECTION-B

- Q2. What are the various methods of preservation of eggs?
- Q3. How fish should be stored?
- Q4. What do you understand by the term stock?
- Q5. Describe how to prepare gazpacho.
- Q6. List the different ingredients used in bread making and their importance in bread making.

SECTION-C

- Q7. List and describe the various cuts of fish.
- Q8. What are proprietary sauces? List at least five of them.
- Q9. Describe the five bread faults and their remedies.

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.