

Roll No.

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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

1. Write briefly/Fill in the blank :
 - a. Continental Breakfast.
 - b. Chalazae.
 - c. Fillet.
 - d. Consommé
 - e. Béchamel Sauce.
 - f. Fermentation
 - g. Reason for lack of volume in the bread.
 - h. What are Unpassed Soups?
 - i. What is a Roux?
 - j. Storage temperature of Fish is

SECTION-B

2. Write a short note on Indian Breakfast.
3. What is the difference between Scrambled Egg and Sunny Side Up?
4. Give principles of making a stock?
5. What is importance of sauces in cookery?
6. What is Straight dough method for Bread Making?

SECTION-C

7. Write a note on Accompaniments and Garnishes in cookery.
8. List and explain the various cuts of fish.
9. Classify Soups and explain with two examples of soups in each category.

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.