

Roll No.

Total No. of Pages :02

Total No. of Questions : 09

**B.Sc.(HMCT)(Sem.-2)**  
**FOOD PRODUCTION – II**

Subject Code :BSHM-201

M.Code :12077

Date of Examination : 01-07-22

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) Answer briefly :

- a) What is Garam Masala?
- b) What are Herbs?
- c) Name five pulses.
- d) What is Tandoor?
- e) What is Kabab?
- f) Name five root vegetables.
- g) Name commonly used nuts in cookery.
- h) What is Shell fish?
- i) Name some souring agents used in cooking.

## SECTION-B

- 2) Explain basic fish cuts with illustration.
- 3) Explain basic Indian gravies.
- 4) What are the points that should be kept in mind before storing vegetables?
- 5) Name ten Indian breads.
- 6) Name ten mechanically operated equipments used in kitchen.

## SECTION-C

- 7) Explain in detail about the Punjabi Cuisine, its salient features and five famous dishes of Punjab.
- 8) Classify fruits with example of each.
- 9) What are the points to be kept in mind while planning a menu for a Large commercial kitchen?

**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.**