

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(HMCT)(Sem.-6)
FOOD PRODUCTION-V
Subject Code : BSHM-601
M.Code : 76233
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) Define/explain the following in two-three lines each:

- a) Bratwurst
- b) Paella
- c) Ravioli
- d) Yield
- e) Baklava
- f) Creme Anglaise
- g) Binding Agents
- h) Tortilla
- i) Maryland
- j) Abats

SECTION-B

- 2) Define Meringues. Explain different types of Meringues.
- 3) Classify Herbs.
- 4) What are Bread improvers & what is their role?
- 5) Write down ideal use of herbs in cooking.
- 6) Differentiate between White chocolate & Dark chocolate.

SECTION-C

- 7) Differentiate between **(Any Two)**:
 - (a) Fondant icing & Marzipan.
 - (b) Still frozen dessert & churn frozen dessert.
 - (c) Natural bread improver & chemical bread improver.
- 8) Explain in detail about the different types of chocolate.
- 9) *'Mexican Cuisine is closer to Indian Cuisine in many ways'*. Discuss.

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.