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Total No. of Printed Pages: [01]

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BMS (HMCT) (Semester – 4th)

FOOD PRODUCTION-IV

Subject Code: BHOM3436

Paper ID: [310221]

Time: 03 Hours

Maximum Marks: 60

Instruction for candidates:

1. Section A is compulsory. It consists of 10 parts of two marks each.
2. Section B consist of 5 questions of 5 marks each. The student has to attempt any 4 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A

(2 marks each)

Q1. Define the following:

- a) Ballotine
- b) Gammon
- c) Roulade
- d) Pate Maison
- e) Yield.
- f) Salami
- g) Canapes.
- h) Ice Sculpture
- i) Ham
- j) Cured Meat

Section – B

(5 marks each)

- Q2. What is Chaud-Froid? Explain its classification.
- Q3. Explain in detail various parts of Sausages.
- Q4. Classify various types of Appetizers.
- Q5. Write the role of Non- edible displays in Culinary.
- Q6. Differentiate between Mousse and Mousseline.

Section – C

(10 marks each)

- Q7. Explain various types and parts of Sandwich with examples.
- Q8. What is Larder? Explain the duties and responsibilities of Chef Garde Manger.
- Q9. Discuss various types of Forcemeats. Explain various types casing used for sausages.