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Total No. of Printed Pages: [01]

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BMS (HMCT) (Semester – 2nd)

FOOD PRODUCTION-II

Subject Code: BHOM3-213

Paper ID: [310208]

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. Write the followings:
- a. Define Gammon.
 - b. Define Chateaubriand.
 - c. What do you understand by game?
 - d. Name two Flavouring agents?
 - e. Define Ham.
 - f. Name two Pigments available in Vegetables.
 - g. Define baghar.
 - h. Name two coloring agent.
 - i. Define Biryani.
 - j. Define Bombay duck.

Section – B

(5 marks each)

- Q2. Draw the kitchen layout of a main hotel kitchen.
- Q3. Discuss the role of spices in Indian cookery.
- Q4. Name different flours and their uses.
- Q5. Draw a labelled diagram for cuts of Lamb.
- Q6. Write a short note on Punjab Food.

Section – C

(10 marks each)

- Q7. Write a detailed note on basic Indian gravies.
- Q8. What are pigments? Classify vegetables in detail.
- Q9. Classify fish in a chart form with suitable examples. What are the points to be considered while purchasing fish from the market?