

Roll No.....

Total No. of Printed Pages: 1

Total No. of Questions: [09]

BMS (HMCT) (Semester – 2nd)

FOOD PRODUCTION -II

Subject Code: BHOM3213

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. Attempt the following:

- a. Write any two examples of exotic fruits?
- b. What do you mean by frozen yogurt?
- c. List out ingredients of sambhar powder?
- d. Write any two food dishes of Rajasthan cuisine?
- e. What do you mean by giblets?
- f. Write any two examples of white fish?
- g. Write any two examples of leafy vegetables?
- h. What do you mean by bulk cooking?
- i. What do you mean by Foreshank?
- j. Write any two examples of coloring agents?

Section – B

(5 marks each)

- Q2. List out and explain any five spices & condiments used in Indian cookery?
- Q3. Write brief notes on garam Masala & curry powder?
- Q4. Classify fish with examples? Write different cuts of fish?
- Q5. Write any four styles of presenting potatoes along with their descriptions?
- Q6. Discuss different types of creams used in food production & bakery section?

Section – C

(10 marks each)

- Q7. Write a detailed note on Kashmir cuisine in context of ingredients used, traditional preparation methods, utensils and accompaniments?
- Q8. Draw layout of a large five star hotel kitchen? Write a brief note on production workflow also?
- Q9. Write short notes on the following: A) Bacon B) Ham C) Gammon D) Steaks E) Capon F)Goujon G) Fillet H)Darne I)Drumstick J)Sirloin