

Roll No.
Total No. of Questions : 09
Total No. of Pages : 02

B.Sc.(HMCIT) (2013 to 2017 Batch) (Sem.-2)

FOOD PRODUCTION - II

Subject Code : BSHM-201

Paper ID : [C1108]

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

Q1) Answer briefly :

a) Name two tuber vegetables.

b) List two citrus fruits.

c) Define a cereal.

d) Name four Indian spices.

e) What is chlorophyll?

f) What is poli masala?

g) What is french name for apple?

h) What is offal?

i) What is Poisson?

j) Define a nut and give two examples.

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SECTION-C

Q9) Discuss the different types of Gravies used in Indian cooking.

Q8) List the salient features of Rajasthani cuisine, considering the major ingredients used, food habits, geographic location, seasonal availability etc. List five speciality dishes from the region and describe each in two or three lines.

Q7) Name and explain the different classical cuts of fish. What are the quality points to be checked while selecting fish?

SECTION-B

Q2) Differentiate Single cream, Double cream and Whipping cream.

Q3) Classify fruits and give examples of each.

Q4) Differentiate between Ham and Bacon.

Q5) What are the uses of herbs in cookery?

Q6) Discuss the role of spices in Indian cookery.

[illegible]

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INSTRUCTIONS TO CANDIDATES:

- ## SECTION A

- ## SECTION B

- Page 1 of 2

5. Write short note on different Fats used in Indian Cuisine.
6. How are Fish classified?

SECTION C

7. Draw a layout of main kitchen of a large hotel.
8. Explain the salient features of Rajasthani Cuisine along with five regional signature dishes.
9. List down ten Indian breads with brief explanation of each along with region of origin.

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B.Sc.(HMCT) (2011 & Onward) (Sem.-2)

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SECTION-A

1. Write briefly :
- a) Fillet
 - b) Poaching
 - c) Bacon
 - d) Name any four specialty dishes of Gujarat.
 - e) Sirloin
 - f) Condiments
 - g) Single cream
 - h) Tandoor
 - i) Name any three spices used in Kashmir cuisine.
 - j) What do you understand by Game?

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SECTION-B

2. Classify fruits with example.
3. What points should be considered while purchasing Poultry?
4. Various types of cream and their uses.
5. Uses of herbs in cooking.
6. How can we retain the color and Nutrients of vegetable while cooking?

SECTION-C

7. Write in detail about Rajasthani cuisine. Ingredient used, specialty dish, method of cooking and various utensil used in it.
8. Draw a neat diagram of cuts of mutton.

or

Draw the layout of a Large Kitchen.

9. Classify fish with examples and give any five cuts of fish.

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SECTION-A

- 1. Write briefly :**

- Stock
- Julienne
- Roux
- Egg wash
- Fillets
- Bayleaf
- Basil
- Veloute
- Batter
- Beating

SECTION-B

2. Explain Duties & Responsibilities of Executive Chef.
3. What is the Traditional food of Punjab?
4. What is the sign of fresh and young Chicken?
5. Define Steaks. Write down the cooking and serving of Steaks.
6. Write down the importance of Spices and Herbs.

SECTION-C

7. What are the Fire safety precautions you would take for working in a Kitchen?
8. How to Judge the quality of the various meats?
 - a) Beef
 - b) Lamb
 - c) Pork
 - d) Veal
9. Draw organization chart of a large Kitchen.

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SECTION-A

1. Write briefly :

- (a) What is tandoori marination.
- (b) Darne
- (c) Ham
- (d) Name any 4 speciality dishes of Goa.
- (e) Herbs
- (f) Rigor Mortis
- (g) Panch Phoran
- (h) Dum
- (i) Full cream
- (j) Rasam

SECTION-B

2. Classify vegetables with examples.
3. How do we select fish?

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4. Uses of nuts in cooking.
5. Classify fish with examples.
6. How can we improve the colour of vegetables and retain their nutrients while cooking.

SECTION-C

7. Write in detail about Kashmiri cuisine ingredient used, preparation methods and utensils used in cooking.
8. Draw a neat diagram of cuts and uses of lamb.

Or

Draw the layout of large kitchen.

9. What is the importance of Large Scale Commercial Cooking? Explain.