

Roll No.

Total No. of Questions : 18

Total No. of Pages : 02

**BHMCT (Sem.-2)
FOOD PRODUCTION-II
Subject Code : BH-110
M.Code : 14520**

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

Write short notes on :

1. Wedges
2. Short crust
3. Sabayon
4. Liaison
5. Roux
6. Emulsion
7. Goujon
8. Fillet of beef
9. Freching of lamb rack
10. Creme Anglaise

1 | M-14520

(SS)-990

SECTION-B

11. How to check freshness of fish? Explain in minimum 5 points to select fresh fish.
12. Draw Vegetables classification chart, and write minimum 2 example vegetable name for each.
13. Explain stock, list atleast 5 precaution involved in stock making.
14. What is pastry cream, explain with examples
15. Draw a diagram of tenderloin, and explain each cuts of tenderloin.

SECTION-C

16. Draw a structural diagram of eggs. Explain 3 methods to check freshness of eggs.
17. How do we classify soups? Explain chowder soup with its 1 litre recipe.
18. Explain principles of bread making, focussing on role of yeast in bread making.



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.

2 | M-14520

(SS)-99X

Total No. of Pages : 02

Total No. of Questions : 09

BHMT (AICTE) (Sem.-2)
FOOD PRODUCTION-II

Subject Code : BH-110

M.Code : 14520

Date of Examination : 12-07-22

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying $2\frac{1}{2}$ (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION - A

1. Write short notes on :
 - a. Short crust
 - b. Laminated
 - c. Wet masala
 - d. Dry masala
 - e. Thickening agent
 - f. Pastry cream
 - g. Fillet
 - h. Darnie
 - i. Petit four
 - j. Glazing

SECTION-B

2. What is the role of thickening agent in Indian cuisine?
3. What are the variety of masala that are available in regional areas of India?
4. What are the principles of bread making?
5. Write down the recipe of choux pastry.
6. Differentiate between wet masala and dry masala.

SECTION-C

7. Draw the hierarchy of kitchen. Write down the duties and responsibilities of an executive chef.
8. Draw the dissection of mutton and describe the different cuts and application of cooking method for best results.
9. "Without spices Indian cuisine does not stand". Justify the statement.



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.

Roll No.
Total No. of Questions : 09

Total No. of Pages : 02

BHMCCT (Sem.-2)
FOOD PRODUCTION-II
Subject Code : BH-110
M.Code : 14520
Date of Examination: 22-12-2024

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2 1/2 (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

1. Write short notes on :

- a) Broth
- b) Minestrone Soup
- c) Creaming
- d) Ham
- e) Darnie
- f) Tartare Sauce
- g) Short Crust Pastry
- h) Wet masala
- i) Garam masala
- j) Roux

1 | M-14520

(SS)-1961

SECTION-B

2. Briefly Explain Principles of Bread making process.
3. Draw classification chart of Soup with 2 examples of each.
4. Write brief note on structure of an Egg.
5. Discuss effect of heat on vegetables.
6. Explain different types of Thickening Agents used in cooking food.

SECTION-C

7. Explain and classify in detail the Mother Sauces with 2 derivative of each sauce.
8. Draw a neat labeled diagram of cuts of Lamb.
9. Briefly explain 3 types of pastry and What care required to be taken while preparing Pastry?

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

2 | M-14520

(SS)-1961

Roll No.

Total No. of Questions : 09

Total No. of Pages : 02

BHMCCT (Sem.-2)

FOOD PRODUCTION-II

Subject Code : BH/110

M.Code : 14520

Date of Examination : 22-05-2024

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

1. Write short notes on :

- a. Kitchen attire
- b. Salad Dressings
- c. Condiments
- d. Laminated
- e. Short Crust
- f. Cream Soups
- g. Masala
- h. Saddle
- i. Siftain
- j. Fillet.

SECTION-B

2. Write down the classification of Soups.
3. Draw the dissection of lamb and explain the right method of cooking applied to cook different cuts.
4. Classify Sauce. Write down the standard recipe of hollandaise sauce
5. Draw the structure of eggs. Do explain different dishes that we can make from an egg.
6. Write down in detail about faults that generally we find while making of breads

SECTION-C

7. What is the role of Masalas in Indian cuisine and write down the different types single and compound masalas of India with standard ingredients?
8. What is hierarchy? Explain the duties and responsibility of a head chef.
9. What are the points one must kept in mind while purchasing and selection of fish? Also, draw neat cuts of fish that extensively used in food industry.

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.

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

**BHMCCT (Sem.-2)
FOOD PRODUCTION-II**

Subject Code : BH-110

M.Code : 14520

Date of Examination: 23-05-2025

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2 1/2 (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

1. Write short notes on :
 - a. Effect of Heat on Proteins.
 - b. Name colour Pigments for Red, Green and White vegetables.
 - c. Define Stock.
 - d. Name all mother sauces.
 - e. What are Offs?
 - f. Classify Stock.
 - g. Role of Thickening Agents in Indian Cuisine.
 - h. Draw a structure of an egg.
 - i. Hierarchy of kitchen personnel in French.
 - j. List 4 Products made by using Short-Crust pastry.

SECTION - B

2. What is the procedure of Bread making? State the role of each ingredient.
3. Write a recipe of Consommé in a neat recipe chart for 10 pax. Find out the standard recipe cost per pax.
4. List 2 derivative sauces of each starch based hot mother sauce.
5. Draw neat cuts of Lamb.
6. What are the various cuts of fish? Define and draw each cut.

SECTION-C

7. Write in details about various pastry used in bakery and patisserie. List 2 products of each pastry dough.
8. Write the recipes of :
 - a. Crème Chantilly
 - b. Frangipane
9. Brief about the terms :
 - a. Bisque
 - b. Compound Butter
 - c. Goda Masala
 - d. Demi glaze
 - e. Chateaubriand steak
 - f. Green Bacon
 - g. Paupiette
 - h. Marzipan
 - i. Braising
 - j. Poeling

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.