

Roll No.

Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.-4)
FOOD AND BEVERAGE PRODUCTION- IV

Subject Code : BH-202

M.Code : 14544

Date of Examination : 10-06-2025

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS 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 has 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 a short notes on :

- a) Ghee durust karna
- b) Avial
- c) Pastillage
- d) Sugar gum
- e) Mithai
- f) Accompaniments
- g) Name two kebab of Lucknow
- h) Marzipan
- i) Name two fish dishes of West Bengal
- j) Differentiate between Naan and Kulcha

SECTION - B

2. Discuss the factors affecting eating habits in India.
3. Write a note on Chettinad cuisine
4. Discuss the role of glycerin in making royal icing.
5. What are the Principles of rechauffe?
6. Discuss the types of sugar used in the confectionary.

SECTION - C

7. Explain the salient features of Bengali cuisine, considering the major ingredients used, food habits, geographical location etc.
8. List ten Indian sweet preparations with their region of origin Describe each in one or two lines.
9. Explain the types of Icings and toppings used in the cake decoration.

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SECTION-A

Answer briefly

1. Name two dishes from Gujarat.
2. What do you understand by the term Salli?
3. What is a staple dish of Bengal?
4. Describe Medu Vada.
5. To which state Malabar cuisine belongs to?
6. Give significance of Garnishes.
7. Describe Indian Snacks.
8. Why we rechauffe food?
9. What is the role of Glycerine in making Royal Icing?
10. What is Marzipan?

SECTION-B

11. Write short note on Accompaniments.
12. Explain briefly any five dishes from the state of Goa.
13. Describe any five Indian Sweets.
14. Write down the ingredients used for Royal Icing.
15. Give significance and uses of confectionery.

SECTION-C

16. "Sweets are popular in our country". Describe sweets briefly with three examples each from North, South, East and West Region.
17. Describe the cuisine from Bohra Community.
18. Explain important factors that affect the eating habits of the people of the region.



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BHMCT (Sem.-4)
FOOD AND BEVERAGE PRODUCTION- IV
Subject Code : BH-202
M.Code : 14544
Date of Examination : 01-07-22

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

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SECTION-A

1. Write short notes on :

- a) Halwa
- b) Bhatura
- c) Potli masala
- d) MalPua
- e) Mathania
- f) Nougatine
- g) Marzi pan
- h) Sil pat
- i) Royal Icing
- j) Fondant

SECTION B

2. Write a note on Indian sweets.
3. Write down the specialty of Hyderabad cuisine.
4. What is the role of glycerin in making royal icing?
5. Write down the making of gum paste.
6. What are the principles of réchauffé.

SECTION C

7. Write down the recipe of Marzi pan.
8. What are the salient features of Maharashtri cuisine?
9. "Indian snacks are world famous." Justify the statement.

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BHMCT (Sem.-4)
FOOD AND BEVERAGE PRODUCTION-IV

Subject Code : BH-202

M.Code : 14544

Date of Examination : 07-05-2024

Time : 3 Hrs.

Max. Marks : 30

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SECTION-A

1. Explain the following :

- a) Zarda
- b) Basundi
- c) Nimish
- d) Charizo
- e) Dhungar
- f) Dum
- g) Loab
- h) Baghar
- i) Gile Hikmat
- j) Bisi Bele Bath.

SECTION-B

2. Define Indian Heritage Cuisine.
3. What are the factors affecting eating habits in India?
4. What is the importance of Accompaniments & Garnishes in Indian food?
5. Define Tandoori Kebab tenderizers.
6. Define Kasha Mangsho.

SECTION-C

7. Mention ten types of popular Indian sweets covering different regions of India. Describe each in one or two lines.
8. List the salient features of Hyderabad cuisine considering the major ingredients used, food habits etc.
9. Differentiate the following :
 - a) Foogath and Poriyal
 - b) Pulao and Briyani
 - c) Phulka and Chapatti
 - d) Shorba and Saar
 - e) Potli ka masala and Goda masala.

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