CLASS: BHMCT   SEMESTER : III
BRANCH: HMCT   SESSION : MO/18

SUBJECT: HM3021 FOOD PRODUCTION-III

TIME: 3.00 HOURS   FULL MARKS: 60

INSTRUCTIONS:
1. The question paper contains 7 questions each of 12 marks and total 84 marks.
2. Candidates may attempt any 5 questions maximum of 60 marks.
3. The missing data, if any, may be assumed suitably.
4. Before attempting the question paper, be sure that you have got the correct question paper.
5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.

Q.1(a)	What is caviar?	[2]
Q.1(b)	Compare the concept of low-calorie and very low-calorie diet?	[4]
Q.1(c)	Plan a 5 course French Classical menu with accompaniments.	[6]
Q.2(a)	List the special equipment used in Kashmiri Cuisine and write their uses.	[2]
Q.2(b)	Describe the cooking techniques involved in Awadhi cooking.	[4]
Q.2(c)	Explain the features of Goan cuisine.	[6]
Q.3(a)	What is flavour?	[2]
Q.3(b)	Define milk. Discuss the steps of milk processing operation.	[4]
Q.3(c)	Classify cheese and explain with examples.	[6]
Q.4(a)	Briefly explain the varieties of bacon.	[2]
Q.4(b)	What is smoking? Distinguish between hot and cold smoking.	[4]
Q.4(c)	Draw a labelled diagram to illustrate the wholesale cuts of beef. Write the cooking methods suitable for each wholesale cut.	[6]
Q.5(a)	Compare the advantages of cook chill and cook freeze.	[2]
Q.5(b)	Give four examples of recipe modification to produce chilled foods by cook chill process.	[4]
Q.5(c)	What is cook chill process? Draw a labelled diagram to illustrate the process of cook chill and explain.	[6]
Q.6(a)	Discuss the features of marine catering.	[2]
Q.6(b)	Compare commercial and institutional catering establishments.	[4]
Q.6(c)	Describe the common kitchen set-ups with suitable diagrams.	[6]
Q.7(a)	Briefly explain the factors which determine cake quality.	[2]
Q.7(b)	Discuss functions of egg in cake making.	[4]
Q.7(c)	Classify cake and explain each type with their typical formula.	[6]

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