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BHMHMC 151

Credit Based II Semester B.H.M. Degree Examination, September 2022
(Semester Scheme)
FOOD PRODUCTION – II

Time : 3 Hours

Max. Marks : 80

PART – A

1. Answer **any ten** in **one** or **two** sentences :

(10×2=20)

- a) Refined flour
- b) Caviar
- c) Bain marie
- d) Larding
- e) Caramelization
- f) Differentiate between Rabdi and Kheer
- g) Barbeque
- h) Crustacean
- i) Chalaza
- j) Brown sugar
- k) Orgeat
- l) List three examples of milk based sweets.

PART – B

Answer **any four** :

(4×15=60)

2. Explain the classification of Indian Sweets with a help of a diagram with examples of each.

15

3. a) Draw the structure of wheat kernel and explain its various components.

7

b) Define Cereal. Explain briefly about the different types of cereals.

8

P.T.O.



4. a) Explain the various dry and moist methods of cooking egg. **7**
b) Explain egg grading methods. **8**
5. Write a short note on :
a) Action of heat transfer in cooking. **5**
b) Microwave cooking. **5**
c) System catering. **5**
6. a) Explain in detail the Refining process of sugar with the help of a diagram. **7**
b) Explain the different stages of cooking sugar. **8**
7. Write down the recipe and method of preparation : **(3×5=15)**
a) Obattu
b) Phirni
c) Payasam.
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