

Reg. No.

--	--	--	--	--	--	--	--	--



BHMHMC 251

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

Time : 3 Hours

Max. Marks : 80

PART – A

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

(10×2=20)

- a) Tenderizing
- b) Offals
- c) Baking powder
- d) Croissant
- e) Marzipan
- f) Fillet
- g) Salamander
- h) Fusseli
- i) Anti-oxidants
- j) Folding
- k) PIE
- l) Bologna
- m) Escalopes
- n) Profit rolls.

PART – B

Answer **any four**.

(4×15=60)

- 2. a) Explain the Italian cuisine with basic ingredients and cooking style. **5**
- b) Describe a North Indian festival and suggest an authentic 3 course cuisine with the recipe and method of preparation. **10**
- 3. a) Draw cuts of beef and their uses in cooking. **7**
- b) Factors considered for storing of meat. **8**

P.T.O.



- | | |
|--|----|
| 4. Explain in detail the manufacturing process of pasta. | 15 |
| 5. Write a short note on : | |
| a) HAM | 5 |
| b) Freezer burn | 5 |
| c) Varieties of bread. | 5 |
| 6. a) Draw a neat layout of a bakery as a commercial outlet as a part of a budget hotel. | 7 |
| b) Explain the various principles of a layout plan for a bakery. | 8 |
| 7. a) Explain the various methods of a short crust pastry. | 5 |
| b) Write short note on any two . | 10 |
| i) Puff pastry | |
| ii) Choux pastry | |
| iii) Short crust pastry. | |
-