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**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.**

## BHMHMC 251



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| 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 <b>any two</b> .  | 10 |
| i) Puff pastry   |    |
| ii) Choux pastry   |    |
| iii) Short crust pastry.   |    |
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