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**BHSHSC 151**

**Credit Based II Semester B.Sc. (HS) Examination, September 2022**  
**FOOD PRODUCTION – II**

Time : 3 Hours

Max. Marks : 80

**PART – A**

Answer **any ten**.

**(10×2=20)**

- I. 1) Broth.
- 2) Chaud-Froid.
- 3) Bouquet Garni.
- 4) Heat transfer method.
- 5) Roux.
- 6) Rava.
- 7) Consomme.
- 8) Name two examples of flat fish.
- 9) Shell fish.
- 10) Name two classical garnishes.
- 11) Write factors considered for Egg Cookery.
- 12) Chowder.

**PART – B**

Answer **any four**.

**(4×15=60)**

- II. a) What are the parts of an Egg ? **8**
- b) Explain the methods of cooking eggs. **7**

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- III. a) Classify and explain fishes with suitable examples. **10**  
b) How to select fish ? **5**
- IV. Explain in detail the methods of cooking food. **15**
- V. a) What are main types of wheat products ? **5**  
b) Define stock. **5**  
c) What are different types of soup ? **5**
- VI. Write short notes on : **(5×3=15)**  
a) Rice Bran. **5**  
b) Purees. **5**  
c) Chowders. **5**
- VII. Explain in detail mother sauces and explain the recipe of any two. **15**
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