



Reg. No.

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

**BHSHSC 251**

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

Time : 3 Hours

Max. Marks : 80

**PART – A**

I. Answer **any ten** :

**(10×2=20)**

- 1) Fusilli.
- 2) Game.
- 3) Short crust pastry.
- 4) Write examples of middle eastern bread.
- 5) Pate.
- 6) Quick bread.
- 7) Force meat.
- 8) Rigor mortis.
- 9) Abats.
- 10) Brioche.
- 11) Ham.
- 12) Yeast.

**P.T.O.**



**PART – B**

Answer **any four** :

**(4×15=60)**

- II. a) What is bakery and confectionery ? **5**
  - b) Name any five bakery equipment. **5**
  - c) Write any factors considered for planning layout. **5**
  - III. Explain the classification of pasta with suitable examples. **15**
  - IV. Explain oriental cuisine with basic ingredients. **15**
  - V. a) What are factors considered for storage of meat ? **5**
  - b) What is the aging process of meat ? **5**
  - c) What are factors that give meat a good quality ? **5**
  - VI. Write short notes on : **(5×3=15)**
    - a) Tenderness. **5**
    - b) Moist heat. **5**
    - c) Lamb cuts. **5**
  - VII. Classify and explain types of pastries with examples. **15**
-