



Reg. No.

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

**BHSHSC 281**

**Choice Based Credit System IV Semester B.Sc. (HS)  
Examination, September 2022  
(2021-22 Batch Onwards)  
FOOD PRODUCTION – IV**

Time : 3 Hours

Max. Marks : 80

**PART – A**

Answer **any ten** of the following :

**(10×2=20)**

- a. Durum Wheat.
- b. Game.
- c. Name two bakery tools.
- d. Bulk fermentation.
- e. Tournedos.
- f. Name any two Italian sauces.
- g. Work triangle in layout.
- h. Marbling of meat.
- i. Offal.
- j. Risotto.
- k. Fricassee.
- l. Food additive.

**PART – B**

Answer **any four** of the following :

**(4×5=20)**

1. Explain the selection factors for chicken. **5**
2. What are different types of dough used in bakery ? **5**
3. Explain the classification of pasta. **5**
4. Explain the bread making process. **5**
5. Explain food additive. **5**

**P.T.O.**



**PART – C**

Attempt **any four** of the following : **(4×10=40)**

1. Draw and explain the various cuts of a mutton and mention its uses. **10**
  
  2. Write short notes on : **(5×2=10)**
    - a) Factors considered for cooking pasta. **5**
    - b) Food additive. **5**
  
  3. Explain middle cuisine with its basic ingredients. **10**
  
  4. What is the role of leavening agents in food ? **10**
  
  5. Draw neatly the bakery layout. **10**
-