

BHMCT
(SEM II) THEORY EXAMINATION 2018-19
FOOD PRODUCTION & PATISSERIE - II

Time: 3 Hours**Total Marks: 100****Note: 1.** Attempt all Sections. If require any missing data; then choose suitably.**SECTION A**

- 1. Attempt all questions in brief. 2 x 10 = 20**
- a. What is Plat du Jour?
 - b. What is gluten?
 - c. What is Petit de Jeuner?
 - d. Name any two international cheese with their origin.
 - e. What is legume?
 - f. What is PUFA?
 - g. What is UHT?
 - h. What is Petit Four?
 - i. What is Lard?
 - j. What is Glaze?

SECTION B

- 2. Attempt any three of the following: 10x3=30**
- a. What is Standard recipe? Draw format of Standard Recipe index.
 - b. Define Indian-Regional breakfast. Give example of four breakfast dishes of Punjabi cuisine and Maharastrian cuisine.
 - c. Explain
 - Straight Dough method
 - Salt Delayed method
 - Sponge and Dough method
 - d. What is bread diseases? Explain different types of bread diseases.
 - e. Explain
 - Choux paste
 - Puff paste
 - Flaky paste
 - Danish paste

SECTION C

- 3. Attempt any one part of the following: 10x1=10**
- a. Explain English Breakfast with suitable example of each course.
 - b. What is Breakfast? Explain American Breakfast with suitable example of each course.
- 4. Attempt any one part of the following: 10x1=10**
- a. What is Fruit? Explain the classification of fruit.
 - b. What is vegetable? Which points are considered during the selection of vegetable?

5. **Attempt any *one* part of the following:** **10x1=10**
- Draw neat diagram of Wheat. Explain different types of Wheat flour.
 - What are the function of Salt, Fat, Sugar and Yeast in bakery?
6. **Attempt any *one* part of the following:** **10x1=10**
- Explain the production of cheese.
 - Explain the composition and storage of Milk.
7. **Attempt any *one* part of the following:** **10x1=10**
- Explain
 - Sugar Batter method
 - Blending method
 - Sugar Water method
 - What is cake fault? Explain different types of cake faults with their remedies.