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HMCT201

(Following Paper ID and Roll No. to be filled in your Answer Book)

PAPER ID : 174213

Roll No.

BHMCT (Semester-II) Even Sem.

SPL. THEORY EXAMINATION, 2014-15

FOOD PRODUCTION AND PASTISERIE-II

Time : 2 Hours]

[Total Marks : 50

Note: Attempt all sections.

Section – A

1. Define any ten of the following terms : 1x10=10
- (a) Condensed milk
 - (b) Menu
 - (c) Cottage cheese
 - (d) Root vegetables.
 - (e) Shortening
 - (f) Cake
 - (g) Mozzarella

- (h) Cereals
- (i) Rolls
- (j) Recipe
- (k) Bread

Section – B

2. Attempt any five parts of the following: 3x5=15

- (a) Why do we need costing? Discuss the process of costing in kitchen.
- (b) Draw the format of standard recipe.
- (c) Draw the flow chart process of cream.
- (d) Classify fruits with examples.
- (e) Write five bread varieties of bakery.
- (f) Write the recipe of bread rolls for 10 breads.

Section – C

3. Attempt any five parts of the following: 5x5=25

- (a) Explain the different methods of bread making. Which method is suitable for small scale industry?
- (b) Define menu planning. Explain the different factors which play the role of affecting the menu planning.

- (c) Explain the process of making cheese. Write the five famous name of cheese with their country?
- (d) Write the various cake faults with their causes.
- (e) Why do we need standard recipe? Explain the objective of recipe costing.
- (f) Explain the roles of eggs in bakery industry. Write the method of scrambled egg.
- (g) Differentiate between straight dough method and salt delayed method.

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