

- e) What do you mean by the term Pork, draw a neat Diagram of Pork cuts. What all cooking methods are suitable for Pork meat Write the names of Five dishes made of Pork ?
- f) Explain the Food Value & storage conditions of the following
 - (i) Eggs
 - (ii) Fish
 - (iii) Lamb/ Mutton

—x—

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HMCT-301

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

PAPER ID : 174319

Roll No.

BHMCT

(SEM - III) THEORY EXAMINATION, 2014-15

FOOD PRODUCTION-III

Time : 2 Hours]

[Total Marks : 50

Note: The paper consists of three sections. Instructions and marks allotted to each section are given below each section.

SECTION – A

1. Answer any six questions : (1x6=6)
- a) What is Fillet?
 - b) What is Ham?
 - c) What is "Mirepoix"?
 - d) What is stock?
 - e) What is "Bouquet garni"?
 - f) Enlist five international soup.
 - g) What is Lard?

2. Fill in the blanks: (1x5=5)

- a) Pork fat is known as.....
- b) Darné is a..... cut.
- c) D.C.D.P stands for.....
- d) Fish in french is known as
- e) is a cold sauce.

SECTION –B

3. Answer any **three** questions: (5x3=15)

- a) What do you mean by Cereals? Write about the following cereals, their uses & Importance in cookery.
(i) Rice (ii) Wheat
- b) Garnishes & accompaniments play vital role to complete a dish, justify the statement.
- c) What is soup? How can you classify the soup? Give appropriate examples.
- d) What do you mean by the term Butchery? Explain the six major steps of slaughtering/ butchering process.
- e) Write short notes of the following
 - i) LRHam
 - ii) Bacon
 - iii) Sausages

SECTION – C

4. Answer any **four** questions : (6x4=24)

- a) "Poultry is a good source of protein" justify this statement. Name different cuts of chicken & suitable methods of cooking poultry. Write the name of five dishes made of chicken?

Or

Explain Deboning, Trussing & Stuffing Process of Poultry?

- b) Draw a neat Diagram of Lamb / Mutton showing different cuts. What are the best suitable methods for cooking Lamb / Mutton? Enlist the Five dishes made of Lamb / Mutton?
- c) Classify the Fish. What are the different cuts of fish? Write down the different methods for storing & cooking fish & explain them in brief.
- d) Explain the structure of an egg with detailed diagram. What are the storage conditions & also mention five different uses of eggs?

Or

Explain the following terms

- I. Steak
- II. Venison
- III. Court Bouillon