

Paper Id:

910058

Roll No:

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**BHMCT**  
**(SEM-III) THEORY EXAMINATION 2019-20**  
**FOOD PRODUCTION-III**

*Time: 3 Hours**Total Marks: 100***Note:** Attempt all Sections.**SECTION - A**

1. **Attempt all questions in brief.** **2 x 10 = 20**
- What is Roux?
  - What do you mean by the term "Recipe"?
  - Write two examples of Round fish & Flat fish each.
  - Enlist five International Cheese with their country of origin.
  - What is Slaughtering?
  - Name five dishes of Pork.
  - What is Abattoir?
  - What is Basting?
  - What is Ham?
  - What is Steak?

**SECTION - B**

2. **Attempt any three of the following:** **10 x 3 = 30**
- Explain the structure of an egg with detailed diagram. What are the storage conditions & also mention five different uses of eggs?
  - Draw a neat diagram of Chicken cuts illustrating their names? Also write names of five chicken dishes.
  - What do you mean by the term Butchery? Explain the six major steps of slaughtering/ butchering process.
  - Herbs & Spices have great role in deciding character of the dishes, justify the statement.
  - What is Sauce? Explain the different "Mother Sauces" in detail.

**SECTION - C**

3. **Attempt any one part of the following:** **10 x 1 = 10**
- What is "Sausages"? Explain different types of Sausages.
  - What do you mean by Cereals? Write about the following cereals, their uses & Importance in cookery. (i) Maize (ii) Barley
4. **Attempt any one part of the following:** **10 x 1 = 10**
- Draw a neat Diagram of Pork showing different cuts. What are the best suitable methods for cooking Pork? Enlist the five dishes made of Pork?
  - Explain the various stages of Slaughtering Process.
5. **Attempt any one part of the following:** **10 x 1 = 10**
- Classify the Fish. What are the different cuts of fish? Write down the different methods for storing & cooking fish & explain them in brief.
  - What is Steak? Explain various types of Steak & their method of preparations.
6. **Attempt any one part of the following:** **10 x 1 = 10**
- Prepare a hierarchy of kitchen department of a five star Hotel & enlist the various duties & responsibilities of Executive Chef.
  - What is processed Meat? Explain them giving examples of it?
7. **Attempt any one part of the following:** **10 x 1 = 10**
- What do you mean by the term "Meat Cookery"? Explain the following meats- Venison, Beef, Mutton & Pork.
  - How will you judge the quality of various meats? Mention different points as in context with Beef, Pork and Lamb & Mutton.