



Printed Pages : 1

BHM – 601

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

PAPER ID : 7470

Roll No.

BHMCT

(SEM. VI) EXAMINATION, 2007

FOOD PRODUCTION & PATISSERIE - V

Time : 2 Hours]

[Total Marks : 50

Note : Attempt all questions.

1. Attempt any **two** parts of the following : **7×2 = 14**
 - (a) Discuss staff organization of larder department.
 - (b) Explain ASPIC and chandfroid.
 - (c) Discuss Galantines and Pate.

2. Attempt any **two** parts of the following : **6×2 = 12**
 - (a) Write an essay on the status of Indian bakery industry.
 - (b) Explain the stages of flour milling
 - (c) Write a note on flour constituents.

3. Attempt any **two** parts of the following : **6×2 = 12**
 - (a) Explain emulsifiers in bakery
 - (b) What are the different types of bakery fats ?
 - (c) Discuss flavours used in bakery.

4. Write notes on : (any **two**) **6×2 = 12**
 - (a) Developments in bread making technology
 - (b) Recipe of bread
 - (c) Organisational set up of bakery in five star hotel.