Sub Code:HMCT301

Paper Id: 910058 Roll No:

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**

a. What is Roux?
b. What do you mean by the term "Recipe"?
c. Write two examples of Round fish & Flat fish each.
d. Enlist five International Cheese with their country of origin.
e. What is Slaughtering?
f. Name five dishes of Pork.
g. What is Abbatoir?
h. What is Basting?
i. What is Ham?
j. What is Steak?

SECTION - B

2. Attempt any *three* of the following: **10 x 3 = 30**

a. Explain the structure of an egg with detailed diagram. What are the storage conditions & also mention five different uses of eggs?
b. Draw a neat diagram of Chicken cuts illustrating their names? Also write names of five chicken dishes.
c. What do you mean by the term Butchery? Explain the six major steps of slaughtering/ butchering process.
d. Herbs & Spices have great role in deciding character of the dishes, justify the statement.
e. What is Sauce? Explain the different "Mother Sauces" in detail.

SECTION - C

3. Attempt any one part of the following: **10 x 1 = 10**

a) What is "Sausages"? Explain different types of Sausages.
b) 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**

a) 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?
b) Explain the various stages of Slaughtering Process.

5. Attempt any one part of the following: **10 x 1 = 10**

a) Classify the Fish. What are the different cuts of fish? Write down the different methods for storing & cooking fish & explain them in brief.
(b) What is Steak? Explain various types of Steak & their method of preparations.

6. Attempt any one part of the following: **10 x 1 = 10**

(a) Prepare a hierarchy of kitchen department of a five star Hotel & enlist the various duties & responsibilities of Executive Chef.
(b) What is processed Meat? Explain them giving examples of it?

7. Attempt any one part of the following: **10 x 1 = 10**

(a) What do you mean by the term "Meat Cookery"? Explain the following meats- Venison, Beef, Mutton & Pork.
(b) How will you judge the quality of various meats? Mention different points as in context with Beef, Pork and Lamb & Mutton.

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