Printed Pages:02 **Sub Code: HM201**

Paper Id: 174201 **Roll No.** | | | | | | | | | | |

BHMCT

(SEM II) THEORY EXAMINATION 2018-19

FOOD PRODUCTION & PATISSERIE - II

Time: 3 Hours ***Total Marks: 100***

Note: 1. Attempt all Sections. If require any missing data; then choose suitably.

SECTION A

1. Attempt *all* questions in brief. 2 x 10 = 20

a. What is Plat du Jour?
b. What is gluten?
c. What is Petit de Jeuner?
d. Name any two international cheese with their origin.
e. What is legume?
f. What is PUFA?
g. What is UHT?
h. What is Petit Four?
i. What is Lard?
j. What is Glaze?

SECTION B

2. Attempt any *three* of the following: 10x3=30

a. What is Standard recipe? Draw format of Standard Recipe index.
b. Define Indian-Regional breakfast. Give example of four breakfast dishes of Punjabi cuisine and Maharastrian cuisine.
c. Explain
   - Straight Dough method
   - Salt Delayed method
   - Sponge and Dough method
d. What is bread diseases? Explain different types of bread diseases.
e. Explain
   - Choux paste
   - Puff paste
   - Flaky paste
   - Danish paste

SECTION C

3. Attempt any *one* part of the following: 10x1=10

a. Explain English Breakfast with suitable example of each course.
b. What is Breakfast? Explain American Breakfast with suitable example of each course.

4. Attempt any *one* part of the following: 10x1=10

a. What is Fruit? Explain the classification of fruit.
b. What is vegetable? Which points are considered during the selection of vegetable?

www.aktuonline.com

http://www.aktuonline.com

5. Attempt any *one* part of the following: 10x1=10

a. Draw neat diagram of Wheat. Explain different types of Wheat flour.
b. What are the function of Salt, Fat, Sugar and Yeast in bakery?

6. Attempt any *one* part of the following: 10x1=10

a. Explain the production of cheese.
b. Explain the composition and storage of Milk.

7. Attempt any *one* part of the following: 10x1=10

a. Explain
- Sugar Batter method
- Blending method
- Sugar Water method

b. What is cake fault? Explain different types of cake faults with their remedies.

www.aktuonline.com

http://www.aktuonline.com