

No. of Printed Pages : 03

Roll No.

D-171

B.H.M. EXAMINATION, Dec. 2017

(Fourth Semester)

(Re-appear Only)

(BHM)

BHM-202

FOOD PRODUCTION OPERATION

Time : 3 Hours]

[Maximum Marks : 70

Before answering the question-paper candidates should ensure that they have been supplied to correct and complete question-paper. No complaint, in this regard, will be entertained after the examination.

Note : Attempt *Five* questions in all, selecting at least *one* question from each Unit. Each question carries equal marks.

(3-18/1) M-D-171

P.T.O.

Unit I

1. Define poultry and its types in brief.
2. Discuss different types of Fish along with its nutritive values.

Unit II

3. Draw a neat diagram of Mutton cut and mention the selection criteria of the same.
4. Discuss the selection criteria and cuts of Beef in brief.

Unit III

5. Discuss the golden Principles of Stocks making in detail.
6. Explain Puree Soups in detail with example.

Unit IV

7. Discuss different types of Thickening agents are used in Continental foods. Explain in short.
8. What are various types of Sugar are used in Bakery ? Explain in brief.