

- (d) What is menu planning? Explain the factors which affect the menu planning.
- (e) Explain the milling process of wheat flour of flour mill. Which flour is suitable for making pastry?
- (f) Explain the different methods of cake making. Which method is suitable for small-scale industry?
- (g) Plan at least three – three menus for American and English breakfast. Justify which one is suitable for old people.
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Printed Pages : 4



HMCT201

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

PAPER ID : 174213

Roll No.

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**BHMCT**  
**(SEM. II) THEORY EXAM. 2014-15**  
**FOOD PRODUCTION AND PATISSERIE-II**

Time : 2 Hours]

[Total Marks : 50

**Note :** Attempt the questions from each section as indicated.

**SECTION - A**

**Q1.** Attempt any ten questions of the following : 1x10=10

- (a) Give the name of two international cheeses.
- (b) Give the name of two citrus fruits.

- (c) What is sour cream?
- (d) What is yeast?
- (e) Define menu planning.
- (f) What is over easy?
- (g) What is english breakfast?
- (h) Give the name of any two bread faults.
- (i) What is knocking backstage?
- (j) Define shortening.
- (k) What is suet?

### SECTION - B

**Q2.** Attempt any *five* questions of the following : 3x5=15

- (a) Write the recipe of Danish pastry for two portions.

- (b) Explain the classification of vegetables with examples.
- (c) Write five varieties of pastry.
- (d) Why do we need format for recipe writing?
- (e) Draw the flow chart process of making butter.
- (f) Explain the different types of cereal.

### SECTION - C

**Q3.** Attempt any *five* questions of the following : 5x5=25

- (a) Why do we need recipe costing? Explain the objectives of writing a recipe.
- (b) Write the various bread faults with their causes.
- (c) Explain the process of making curd. Write the role of curd in food production.