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 : \(7 \times 2 = 14\)
   (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 : \(6 \times 2 = 12\)
   (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 : \(6 \times 2 = 12\)
   (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) \(6 \times 2 = 12\)
   (a) Developments in bread making technology
   (b) Recipe of bread
   (c) Organisational set up of bakery in five star hotel.

V–7470] [ 325 ]