



**DAX-010-1202001**      Seat No. \_\_\_\_\_

**First Year (Sem. II) B. H. T. M. (CBCS) Examination**

**May – 2022**

**2.1 : Food & Beverage Production - II**  
(*New Course*)

**Faculty Code : 010**

**Subject Code : 1202001**

Time : 3 Hours]

[Total Marks : 70

**Instructions :**

- (1) Question 1 to 4 are compulsory. Attempt any **two** from Q. 5 to Q. 8.
- (2) The maximum marks are assigned in front of each question.

**1** Fill in the Blanks : **1×14=14**

- a) The dead body of animal without the head and skin is known as \_\_\_\_\_.
- b) Soon after the animal is slaughtered, they are kept in an adequate temperature for stiffening of muscle tissue is known as \_\_\_\_\_.
- c) Meat from the young calf (0-6 months of age) is known as \_\_\_\_\_.
- d) Rack of lamb consists of \_\_\_\_\_ ribs and \_\_\_\_\_ racks can be obtained from one animal.
- e) \_\_\_\_\_ is the tenderest muscle available under the loin in beef.
- f) The fatty meat from the belly of pork which is cured and smoked is known as \_\_\_\_\_.
- g) The \_\_\_\_\_ is the tender most part from the chicken breast which can be sauteed, grilled or pan fried.
- h) The cut of the fish through the bone is known as \_\_\_\_\_.
- i) Soft boiled add is being cooked for \_\_\_\_\_ minutes.
- j) \_\_\_\_\_ is a hard cheese from Italy.
- k) Pasta shaped in a shape of bow type or butterfly is known as \_\_\_\_\_.
- l) Wine sauce typically made from Madeira wine and broth and other ingredients which enhance the flavor is known as \_\_\_\_\_.
- m) Tomatoes and cucumber are \_\_\_\_\_ type of vegetables.

- n) \_\_\_\_\_ is a fruit obtained from many different flowers or cluster of flowers developed closely to form a bigger fruit like pineapples and mulberries.
- 2 Write short notes on any two from the following :  $3 \times 2 = 6$
- a) Offal and collagen
  - b) Gorgonzola
  - c) European egg preparations
  - d) Differentiate between Root, Tubers and Bulbs.
- 3 Write short notes on any two from the following :  $4 \times 2 = 8$
- a) Process of curing and smoking
  - b) Neat diagram describing cuts of chicken
  - c) Any four types of pasta
  - d) Cuts offish.
- 4 Do as directed :  $7 \times 2 = 14$
- a) Explain the different types of egg preparations in detail.
  - b) Explain Pre-slaughter and stunning procedures for animals.
- 5 Explain the purchasing, storage and the rules to be kept in mind while handling of vegetables. Also classify the fruits in different groups and enlist the uses of fruits.
- 6 What is pasta ? List the basic ingredients and procedure of making fresh pasta. Also explain different shapes of pasta with diagram.
- 7 What is court bouillon? Classify different types of court bouillon. Also explain the classification and cuts of Fish with the help of diagram.
- 8 What is cheese ? Explain what is Rennet ? Explain the components of cheese making. With the help of neat diagram explain process of cheese making in detail.
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