



Seat No. _____

HZ-010-1202001

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

May - 2023

2.1 : Food and Beverage Production-II**

(New Course)

Faculty Code : 010

Subject Code : 1202001

Time : $2\frac{1}{2}$ Hours / Total Marks : 70

- Instructions :**
- (1) All questions carry 14 marks each.
 - (2) All questions are compulsory questions.

1 Fill in the blanks:

14

- (a) White connective tissue is also 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) The dead body of animal without the head and skin is known as _____.
- (d) Rack of lamb consists of _____ ribs and _____ racks can be obtained from one animal.
- (e) A suckling pig is about week old.
- (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) The cheese from Greece made from the goat or sheep's milk is known as _____.
- (k) Pasta shaped in a shape of cigar is known as _____.
- (l) Wine sauce typically made from Madeira wine and broth and other ingredients which enhance the flavor is known as _____.

- (m) Lettuce and Cabbage are _____ type of vegetables.
- (n) _____ is a type of fruit obtained from a single ovary containing one or more carpels and may or may not include additional accessory structure

2 Do as directed: 6+8=14

- (a) Write short notes on any two from the following: **2×3=6**
- (i) Collagen & Elastin.
 - (ii) Emmenthal
 - (iii) Types of breakfast cereals along with their uses
 - (iv) Oriental style of pasta.
- (b) Write short notes on any two from the following: **2×4=8**
- (i) Crustacean
 - (ii) Cuts of Lamb along with diagram
 - (iii) What is ageing of meat?
 - (iv) Classification of fish

3 Attempt any two from the following: 2×7=14

- (a) Describe briefly 10 different types of egg preparations and in detail.
- (b) Explain Pre- slaughtering & Butchering and stunning steps for animals.
- (c) Explain the purchase and storage specifications of vegetables.

4 Attempt any two from the following: 2×7=14

- (a) What is fruit? Explain the following types of fruit:
- (a) Stone fruit
 - (b) Hesperidia fruit
 - (c) Pepos fruit
 - (d) Fleshy fruit
 - (e) Berries.
- (b) Explain different types & shapes of pasta with diagram.
- (c) Write a brief note on Rennet, Starter and Lactobacillus.

5 What is cheese? With neat diagram explain process of cheese making in detail. 14

OR

5 Draw a neat diagram indicating the various cuts of Beef with a brief description about each cut. 14