



Roll no:.....

End Semester Examination, December 2024
BHMCT – 5TH Semester
FOOD PRODUCTION AND PATISSERIE-IV (HMCT301A)

Time: 2.5 hrs.

Max Marks: **50**

Note: ***All Questions are compulsory. Marks are indicated against each question.***

PART-A

Q.1 Give one line explanation for the following terms (Any 5)

- | | |
|-------------------|-----------------------|
| (a) Kasha Mangsho | [CO-1] [L-1] 2 |
| (b) Lazzat-e-tam | [CO-1] [L-1] 2 |
| (c) Stone flower | [CO-2] [L-1] 2 |
| (d) Payasam | [CO-1] [L-1] 2 |
| (e) Jodi | [CO-3] [L-1] 2 |
| (f) Eclairs | [CO-1] [L-1] 2 |
| (g) Salami | [CO-4] [L-1] 2 |

2x5

PART-B

Q.2 Differentiate between sweet paste and short crust paste. [CO-2] [L-2] **10**

OR

Identify and explain any 5 special dishes made in goan cuisine.
[CO-2] [L-2] **10**

Q.3 Explain Maharashtrian cuisine in detail outlining its history, ingredients and special dishes. [CO-3] [L-2] **10**

OR

Explain Tamil Nadu cuisine in detail outlining its history, ingredients and special dishes [CO-4] [L-2] **10**

Q.4 Discuss any 8 preparations made in parsi cuisine in detail. [CO-2] [L-2] **10**

OR

Describe any 5 desserts of southern india in detail. [CO- 4] [L-2] **10**

Q.5 What do you understand by the term larder. Using a layout explain all the areas of larder kitchen. [CO-5] [L-1,2] **10**

OR

Differentiate between chutney, pickle and murrabas using suitable examples.

[CO- 3] [L-4] **10**