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(Pages : 2)

Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2024**

B.H.A.

BHA 4B 08—FOOD PRODUCTION—II (THEORY)

(2019 Admission onwards)

Time : Two Hours and a Half

Maximum : 80 Marks

Part A*Answer the following in not exceeding **one paragraph** each.**Each question carries 2 marks.**(Maximum 25 marks)*

1. Name two famous regional masala blends from North India.
2. How does menu planning differ for school/college student's *vs* industrial workers ?
3. What is the role of fat in pastry dough ?
4. Why is it important to chill pastry dough before rolling/shaping ?
5. What principles should be followed while indenting recipes ?
6. How can theme dinners or outdoor catering events influence menu planning ?
7. What is the difference between a thickening agent and a gelling agent ?
8. What is the key step in ensuring a light and airy texture in choux pastry ?
9. What is the role of vinegar or lemon juice in short crust pastry ?
10. What happens if too much egg is used in a pastry cream ?
11. Name two common types of icing used in baking.
12. What is the difference between a sorbet and a sherbet ?
13. What is the primary difference between a parfait and a sundae ?
14. How should pastry creams be stored ?
15. Name two common examples of plant-based thickening agents.

Turn over

Part B

Answer the following in not exceeding 120 words.

Each question carries 5 marks.

(Maximum 35 Marks)

16. Explain the importance of heat and cold-generating equipment in quantity food production. Discuss the factors that should be considered when selecting and maintaining such equipment.
17. What are some popular types of sandwiches, and what makes each one unique ?
18. Discuss the factors that influence the quality and stability of whipped cream, and explain the role of stabilizers in its preparation.
19. Many Indian spices are believed to have medicinal properties. Discuss three commonly used spices in Indian cuisine and their potential health benefits.
20. Discuss the modern developments in equipment manufacturing that have impacted quantity food production. How do these advancements contribute to efficiency, food safety, and sustainability ?
21. Discuss the role of religion and cultural traditions in shaping the dietary practices and food customs of Oriental cuisines
22. Explain the concept of “tadka” or “tempering” in Indian cooking, and discuss its significance in enhancing the flavour and aroma of dishes.
23. Explain the importance of following manufacturers guidelines and industry standards when operating and maintaining equipment used in quantity food production. What potential risks are associated with non-compliance ?

Part C

Answer any two questions in not exceeding three pages each.

Each question carries 10 marks.

24. Explain the considerations for planning menus for any two of the following scenarios :
 - (a) Outdoor catering/events ;
 - (b) Theme dinners ; and
 - (c) Transport/mobile catering.
25. Explain the processes of marinating, curing, and brining, and how they are used in charcuterie. Provide examples of bacon, ham, and gammon.
26. Discuss the ethical considerations and potential challenges associated with the implementation of non-edible displays, particularly in the context of food advertising and consumer protection.
27. How can masalas be used creatively in modern cooking, and what are some innovative ways to incorporate them into dishes ?

(2 × 10 = 20 marks)