

D 120491**(Pages : 2)****Name.....****Reg. No.....****FOURTH SEMESTER (CBCSS-UG) DEGREE EXAMINATION, APRIL 2025****BHA****BHA 4B 08—FOOD PRODUCTION – II (Theory)****(2019–2023 Admissions)****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. What is the Indian equivalent of the term "spices" ?
2. What is the importance of using high-quality equipment in food production ?
3. What is the primary consideration when planning menus for school/college students ?
4. What technique is used to incorporate air into frozen desserts ?
5. What is the purpose of a garnish on a dish ?
6. What factors should be considered for transport/mobile catering menu planning ?
7. Name two popular British dishes.
8. What curing process is used to make prosciutto ?
9. Mention two common thickening agents used in Indian cooking
10. What is the main purpose of adding cumin seeds in Indian dishes ?
11. Name three commonly used spices in Indian cookery and their primary roles.
12. Mention two practical difficulties involved in indenting.
13. What are the key ingredients in Italian pesto ?
14. What is the main difference between short crust and laminated pastries ?
15. What is the function of salt in bread dough ?

(Maximum 25 marks)**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 using high-quality equipment in quantity food production. How does the specification of equipment impact the efficiency and safety of operations?
17. Compare and contrast the flavours and ingredients commonly used in British and Middle Eastern cuisines.
18. Describe the basic components of a sandwich and explain their roles.
19. Explain the role of fats and sugars in the preparation of buttercream icing. Discuss the factors that influence the texture and stability of buttercream icing.
20. Explain the process of tempering chocolate and its importance in the production of chocolate coatings and confections.
21. Explain the significance of spices in Indian cuisine and their role in enhancing flavour and aroma. Also, list five commonly used spices in Indian cooking and their culinary uses
22. Discuss the role of preventive maintenance in ensuring the longevity and optimal performance of equipment used in quantity food production.
23. Discuss the different types of sandwich fillings and provide examples of each category.

(Maximum 35 marks)

Part C

*Answer any **two** questions in not exceeding 3 pages each.*

Each question carries 10 marks.

24. Identify and discuss the key parameters to consider for effective quantity food menu planning
25. Discuss the different types of sausages and forcemeats, including their ingredients, preparation methods, and culinary uses.
26. Explain the concept of non-edible displays and their potential applications. Discuss the advantages and disadvantages of using such displays compared to traditional edible displays
27. Discuss the importance of baking temperature in bread making and its impact on the final product.

(2 × 10 = 20 marks)