

## AISSMS College of Hotel Management and Catering Technology, Pune

Seat No: 

[0607]/CC501/2026/BSCHS\_SEM5

(Fifth Semester) Examination, 2026  
CC501 - Food Production - IV  
(2021 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

**Instructions: -**

- (i) Solve any five questions  
(ii) All questions carry equal marks.  
(iii) Draw diagrams wherever necessary.

**Q1. Explain the terms:**

- A) Pumpnickel [2]  
B) Agar-agar [2]  
C) Tangerine [2]  
D) Court-bouillon [2]  
E) Basting [2]

- Q2.A) Draw a neat diagram of lamb cuts and label it. [5]  
B) Enlist the stages involved in processing of chocolate. [5]

- Q3.A) Explain any five types of sausages. [5]  
B) Explain any five cuts of fish. [5]

- Q4.A) Write in detail about preparation of pate. [5]  
B) Describe the importance of Chef's interaction with customers. [5]

- Q5.A) Write a short note on Bacon. [5]  
B) Write a short note on preservation of fish. [5]

- Q6.A) What are preservatives? Explain class I and class II preservatives. [5]  
B) Write responsibilities of larder chef. [5]

- Q7.A) Write in detail about Churn frozen desserts. [5]  
B) State the selection criteria for chicken. [5]

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