

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PCC361/2026/BHMCT_SEM6

TYBHMCT (Sixth Semester) Examination, 2026

PCC361 - FOOD PRODUCTION IV

(2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

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

Q1. Explain the terms :

- A) Compound Salads [1]**
- B) Fish Paupiette [1]**
- C) Open House Sandwich [1]**
- D) Crudités [1]**
- E) Baklava [1]**

Q2. Explain any 05 Precautions to be taken while preparing appetizers. [5]

Q3. Elaborate the concept of Cooking Techniques of Middle Eastern Cuisine. [5]

Q4. Enlists & Explain Various parts of Sandwiches. [5]

Q5. State various points to remember during Selection & storage of fish & shellfish. [5]

Q6. Classify Salads & Explain the concept of Salad Dressings. [5]

Q7. State the Importance of KST Department in the Culinary operations. [5]
