

b)

4th Sem / Hotel Management
Subject : Food Production module IV

Time : 3 Hrs.

M.M. : 70

SECTION-A

Note: Multiple choice questions. All questions are compulsory. (7x1=7)

- Q.1 Rosemary is an example of
a) Fungi b) Herb
c) Vegetable d) Flower
- Q.2 Another name for Espagnole sauce is
a) White sause b) Could sauce
c) Brown sauce d) Eulisified sauce
- Q.3 The process by which yeast changes sugar into carbon dioxide is
a) Kneading b) Knock back
c) Fermentation d) Proofing
- Q.4 Another name for creaming method for cake making is
a) Flour batter method b) Sugar batter method
c) Boiled method d) Blending method
- Q.5 Who is responsible for announcing orders in the kitchen
a) Commi b) Trainees
c) Communar d) Aboyer

- Q.6 Glucose is also known as
 a) Corn syrup b) Maple syrup
 c) Malt syrup d) Sugar syrup
- Q.7 Baklava is made using which pastry
 a) Puff pastry b) Phyllo pastry
 c) Fluffy pastry d) None of above

SECTION-B

Note: Objective type questions. All questions are compulsory. (7x1=7)

- Q.8 Meat, Fish vegetable and fruits are washed in _____.
- Q.9 Which type of milk forms the basis of a caramel sauce _____?
- Q.10 the process by which yeast changes sugar into carbon dioxide is called _____?
- Q.11 Cream Chantilly is also called _____.
- Q.12 Bombe is the _____.
- Q.13 Danish pastry originated in _____.
- Q.14 Puff pastry is _____.

SECTION-C

Note: Attempt any Six questions out of ten questions. (6x6=36)

- Q.15 Explain the manufacturing process of chocolate.
- Q.16 Define industrial catering and make a break fast

menu for 200 pax.

- Q.17 Define institutional catering and plan a lunch menu for the same.
- Q.18 What points must be kept in mind while washing fruits, vegetables, meat, fish and seafood?
- Q.19 Define Blanching and explain the two methods of Blanching in water.
- Q.20 How are desserts classified? Give two examples of hot and cold desserts?
- Q.21 What are the basic components of cakes?
- Q.22 List the equipments needed for cake preparation and explain their functions.
- Q.23 Define icing. Give the recipes for Royal Icing and Fondant.
- Q.24 What are the different garbage disposal methods used in hotels?

SECTION-D

Note: Long Answer type question. Attempt any two questions out of three questions. (2x10=20)

- Q.25 Classify pastries and give their ingredients with two examples.
- Q.26 Define Churn frozen dessert. Explain in detail different varieties of churn frozen desserts.
- Q.27 What are the different methods of cake making. Explain any two.