

Q.21 Classify different types of raising agents along with their uses.

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Q.22 List at least five safety considerations while handling knives safely.

**1st Year / Hotel Management & Catering Technology
Subject:- Food Production - I**

Time : 3Hrs.

M.M. : 60

SECTION-A

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

Q.23 Write a detailed note on interdepartmental coordination of food production with other departments of hotel.

Note: Multiple choice questions. All questions are compulsory (6x1=6)

Q.24 Define "Stock" and write its preparation method with recipe.

Q.1 Sous chef is junior to

- a) Executive chef b) CDP
- c) Commis d) Apprentice

Q.25 Give a brief note on "Responsibilities of Executive Chef".

Q.2 _____ is rarely done in Chinese cooking

- a) Steaming b) Baking
- c) Roasting d) Frying

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Q.3 What is the French name of cheese?

- a) Soumage b) Formage
- c) Homage d) Poission

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Q.4 The clear part of egg is _____

- a) a shell
- b) chalaze
- c) viteline
- d) albumen

Q.10 What do you mean by Double Cream?

Q.11 Define Inter-kitchen transfers.

Q.12 What is Mirepoix?

Q.5 A rich white sauce of French origin _____

- a) Veloute
- b) Bechamel
- c) Mayonnaise
- d) Tomato

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. $(8 \times 4 = 32)$

Q.13 Explain the components of Cheese.

Q.14 What is butter and how is it clarified?

Q.15 What is pasteurization of milk?

Q.16 Name different flours and their uses.

Q.17 Write any three artificial sweeteners and its uses.

Q.18 Give four possible reasons of contamination in kitchen.

Q.19 List out uses of cheese in food production operations.

Q.20 Write a brief note on aims and objectives of cooking.

Q.6 A creamy mixture of flour and water is _____

- a) Batter
- b) Dough
- c) Cream
- d) None of the above

SECTION-B

Note: Objective/Completion type questions. All questions are compulsory. $(6 \times 1 = 6)$

Q.7 What do you mean by FIFO?

Q.8 What is Broiling?

Q.9 Define Flash Method.

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