

### SECTION-D

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

Q.23 Write a detailed note on types of sandwiches.

Q.24 What is larder? Explain the various preparations prepared in larder section in detail.

Q.25 Aspic plays a very important role in cold kitchen. Explain the statement.

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**4th Sem / Hotel Management & Catering Technology**

**Subject : Food Production-IV**

Time : 3 Hrs.

M.M. : 60

### SECTION-A

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

Q.1 Hamburg is a place from \_\_\_\_\_country and is known for Hamburger delicacy.

- a) China                                      b) Germany
- c) Mexico                                     d) England

Q.2 The \_\_\_\_\_product is known all across the globe of German cuisine

- a) Charcuterie                                b) Alcoholic
- c) Fish                                         d) Dessert

Q.3 Danish pastry is a famous preparation from\_\_\_\_\_country.

- a) Sweden                                     b) Finland
- c) Norway                                    d) Denmark

- Q.4 Larder department is also called as
- a) Hot section                      b) Cold section
  - c) Sweets section                d) Curry section

Q.5 What is yeast termed as ?

- a) Bug                                  b) Virus
- c) Bacteria                          d) Fungi

Q.6 What is the other name for sponge and dough method of making bread?

- a) Slack dough method
- b) Continuous dough method
- c) Chorleywood process
- d) Lean dough method

#### SECTION-B

**Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)

Q.7 What is Canapés?

Q.8 What do you mean by Relishes?

Q.9 What is larding?

Q.10 What are additives?

Q.11 Give two reasons of holes and tunnels in bread.

Q.12 Describe rotatory single deck oven.

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#### SECTION-C

**Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

Q.13 Write a brief note on making and storing of sandwiches.

Q.14 List out any five examples of garnishes. Discuss historic importance of culinary garnishes.

Q.15 Write short note on types of Brines?

Q.16 Define chaud froid and its uses.

Q.17 What are the procedures of Dry and Wet cure in Charcutiere?

Q.18 Explain various types of marinades.

Q.19 List and explain duties and responsibilities of a larder chef working in a large five star hotel.

Q.20 Name and explain various types of pastry dough.

Q.21 Explain the importance of yield in kitchen operation.

Q.22 Explain the role of ingredients in bread making

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