

- Q.19 What are the main factors that affect food yield?
- Q.20 How does portion control help in managing food costs?
- Q.21 What are the main challenges in implementing HACCP in small businesses?
- Q.22 What is the role of FSSAI in India's food safety regulation?

SECTION-D

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

- Q.23 Discuss the historical background, staple food and specialties of Chinese cuisine.
- Q.24 Elaborate the uses, types and making of meringues.
- Q.25 Write notes on following:
- Potential high demand tactics
 - Capacity management.

No. of Printed Pages : 4
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223952

5th Sem. / Hotel Management & Catering Technology

Subject : FOOD PRODUCTION - V

Time : 3 Hrs. M.M. : 60

SECTION-A

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

- Q.1 In which country is the dish paella traditionally made?
- Italy
 - Greece
 - Spain
 - Portugal
- Q.2 What type of sugar is commonly used in making meringue?
- Brown sugar
 - Granulated sugar
 - Powdered sugar
 - Coconut sugar
- Q.3 How can you make whipped cream stabilize for a longer time?
- By using more sugar
 - By adding gelatin
 - By chilling it longer
 - By whipping it less

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223952

- Q.4 What is the difference between “as purchased” (AP) and “edible portion”(EP) ?
- a) AP is the cost of food , and EP is the selling price
 - b) Ap is the total weight before preparation, and EP is the weight after preparation
 - c) AP includes labor costs, and EP does not
 - d) There is no difference
- Q.5 What type of food businesses are required to obtain FSSAI licenses ?
- a) Only large manufacturers
 - b) All food businesses
 - c) Only importers
 - d) Only restaurants
- Q.6 Which of the following is NOT a principle of HACCP?
- a) Conduct a hazard analysis
 - b) Establish critical limits
 - c) Crate a marketing plain
 - d) Monitor critical control points

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223952

SECTION-B

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

- Q.7 Pasta is staple food of _____
- Q.8 Moon cake is a sweet dish from ?
- Q.9 _____ is the best type of sugar to use in meringue ?
- Q.10 What is royal icing typically used for ?
- Q.11 Yield test in kitchen means _____
- Q.12 What does CCP stand for in HACCP?

SECTION-C

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

- Q.13 Discuss the staple food of Spain.
- Q.14 Give the recipe of Hakka noodles.
- Q.15 What are the factors that affect the stability of Meringues?
- Q.16 What causes meringue to crack during baking?
- Q.17 What are the different types of icing used for cakes and pastries ?
- Q.18 How do you prevent powdered sugar icing from becoming lumpy?

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