

- Q.21 Enlist any four derivatives of Bechamel Sauce.
- Q.22 Explain in brief, the types of fuel used in cooking.

### SECTION-D

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

- Q.23 Explain the classification of soup in detail with the help of neatly labelled flow chart.
- Q.24 Write a detailed note on different methods of cooking that use oil as a medium.
- Q.25 Explain the six types of mother sauces with five derivatives of each.

No. of Printed Pages : 4

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**1st Year / Branch : Hotel Management**  
**Subject:- Food Production (Module I)**

Time : 3Hrs.

M.M. : 60

### SECTION-A

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

- Q.1 Portobello is a type of \_\_\_\_\_?
- a) Mushroom                      b) Cut of vegetable
- c) Knife                              d) Meat
- Q.2 Which of these is a leavening agent?
- a) Baking soda                      b) Roux
- c) Cornflour                          d) None of the above
- Q.3 What is the name used for fish stock?
- a) Fumet                              b) Veloute
- c) Bouquet Garni                      d) None of the above
- Q.4 \_\_\_\_\_ is a process of removing the scum
- a) Skimming                          b) Gutting
- c) Cleaning                              d) Trimming

Q.5 \_\_\_\_\_ is a conical strainer used for straining liquids like stock

- a) Whisk                      b) Chinoise
- c) Strainer                  d) Fluting

Q.6 Green chopping board is often used for \_\_\_\_\_

- a) Raw meat                  b) Cooked Meat
- c) Sea food                  d) Vegetables

### SECTION-B

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

Q.07 \_\_\_\_\_ is an emulsifier commonly found in milk.

Q.08 A popular soap from Russia is \_\_\_\_\_.

Q.09 \_\_\_\_\_ is a popular finger or baton like cut of fish used for frying.

Q.10 \_\_\_\_\_ is a structure inside bird eggs that attaches or suspends the yolk or nucleus within the larger structure.

Q.11 \_\_\_\_\_ is a very popular derivative of mayonnaise

Q.12 Rewetting of stock is called as \_\_\_\_\_

### SECTION-C

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

Q.13 Mention appropriate garnishes for the following:

- a. Consommé Royal
- b. Consommé Brunnoise
- c. Consommé Celestine
- d. Consommé Entasse

Q.14 Differentiate between a broth and a bouillon with examples.

Q.15 What are various thickening agents used in preparation of soup?

Q.16 What are the different dry cooking methods? Explain with suitable examples.

Q.17 Draw a well labelled diagram of Chef's knife. Enlist 5 other knives used in kitchen with its uses.

Q.18 What are the different cuts of poultry. Draw a neat labelled diagram.

Q.19 Justify the importance of grooming for a chef. Explain the role of chef uniform in brief.

Q.20 Explain the job description of Sous chef of Continental kitchen.