

- Q.22 What is the difference between frape, sorbet and frozen dessert?
- Q.23 What is the method used for making genoise sponge cake called? Explain the procedure of method in detail.
- Q.24 Explain in brief any two:-
- a) Oven Spring
 - b) Bain Marie
 - c) Leavening

SECTION-D

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

- Q.25 Explain the different variety of flours used in bakery and pastry production with gluten strength and suitable examples of utility.
- Q.26 Illustrate the hierarchy of a bakery and pastry kitchen in a neatly labelled flow chart of a five-star hotel. Explain the duties of each designation/position of the kitchen brigade.
- Q.27 Differentiate between Industrial and Institutional Catering.

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4th Sem. / Hotel Magt. (Semester Sys.)

Subject : Food Production-IV

Time : 3 Hrs.

M.M. : 70

SECTION-A

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

- Q.1 The outer most part of wheat is called as
- a) Gluten
 - b) Bran
 - c) Germ
 - d) Endosperm
- Q.2 _____ is a type of leavening agent.
- a) Sodium Bicarbonate
 - b) Demerara
 - c) Gelatin
 - d) Gluten
- Q.3 Gluten found in flour is an example of _____.
- a) Soluble Protein
 - b) Insoluble Protein
 - c) Mineral
 - d) Starch
- Q.4 The 3Rs in waste disposal stands for _____.
- a) Recover, Reuse, Reduce
 - b) Reuse, Recycle, Recover
 - c) Reduce, Recover, Restore
 - d) None of the above

- Q.5 _____ catering was developed when it was realized that hospitalized patients need food with specific dietary requirements in order to get well soon.
- Army Mess Catering
 - Canteen Catering
 - Flight Catering
 - Hospital Catering
- Q.6 _____ is a set menu with limited choice and fixed price.
- Ala Carte Menu
 - Table d'Hote Menu
 - Cyclic Menu
 - Banquet Menu
- Q.7 Which of the following methods use water as a medium of cooking _____
- Blanching
 - Frying
 - Baking
 - Heating

SECTION-B

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

- Q.8 _____ are combined together to form gluten.
- Q.9 Blanching is required for _____.
- Q.10 Bio degradable waste kitchen should be disposed in _____ garbage.
- Q.11 The largest part of a wheat kernal which constitutes most to flour is called _____.

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- Q.12 Coverture and Compound are types of _____.
- Q.13 _____ stops enzyme actions which otherwise cause loss of flavor, color and texture.
- Q.14 _____ is a word that means improving the consistency, durability or hardness of a chocolate by heating and cooling it.

SECTION-C

Note: Short answer type questions. Attempt any six questions out of ten questions. (6x6=36)

- Q.15 Draw a neat and well labelled diagram of wheat kernal.
- Q.16 Explain what are the common cake faults with remedies.
- Q.17 What is the importance of washing in kitchen and food production? Explain the washing procedure in brief.
- Q.18 Enlist any four breads from following countries-
- France
 - Mediterranean Region
 - America
- Q.19 What is the difference between conching and tempering of chocolate.
- Q.20 Explain the different type of Blanching.
- Q.21 Differentiate between the process and utility of FEFO and LIFO.

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