

- Q.23 What are the different dry cooking methods? Explain with suitable examples.
- Q.24 Draw a well labelled diagram of Chef's knife. Enlist 5 other knives used in kitchen with its uses.
- Q.25 Explain in brief any two:
- Bouquet Garni
  - Sachet d'epices
  - Mire Poix

#### SECTION-D

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

- Q.26 Explain the different cooking methods of dry heat and moist heat cooking.
- Q.27 Illustrate the kitchen hierarchy chart in a neatly labelled flow chart of a five-star hotel. Explain the duties of each designation/position of the kitchen brigade.
- Q.28 Explain in detail how co-ordination between kitchen and other departments of a hotel is important.

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Roll No. ....

DHM 01001

**1st Sem / Branch : Hotel Management**

**Subject:- Food Production - I**

Time : 3Hrs.

M.M. :70

#### SECTION-A

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

- Q.1 \_\_\_\_\_ is a cut of vegetable
- Offal
  - Julienne
  - Champignon
  - Steak
- Q.2 Mezzaluna is a type of \_\_\_\_\_?
- Mushroom
  - Cut of vegetable
  - Knife
  - Meat
- Q.3 A spicy soup made of lentils and tomatoes, served sometimes as an appetizer and is a specialty of South India?
- Saalan
  - Sambhar
  - Shorba
  - Rasam
- Q.4 Brown chopping board is often used for \_\_\_\_\_
- Raw meat
  - Cooked Meat
  - Sea Food
  - Vegetables

- Q.5 Which of these is not a thickening agent?
- a) Baking Soda                      b) Roux
- c) Cornflour                          d) None of the above
- Q.6 Brunoise, Chiffonade and Fluting are examples of \_\_\_\_\_
- a) Cuts of meat                      b) Cuts of vegetable
- c) Cuts of chicken                  d) Cuts of fish
- Q.7 Blue chopping board can also be used for cutting breads and dairy products
- a) True                                  b) False

### SECTION-B

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

- Q.08 \_\_\_\_\_ is the popular cuts for French Fries.
- Q.09 The parts of a knife includes \_\_\_\_\_
- Q.10 When cooking with double boiler, the water should be \_\_\_\_\_
- Q.11 \_\_\_\_\_ is a document used to transfer a diner's order to the kitchen.
- Q.12 \_\_\_\_\_ is the other name used for Chiffonade.
- Q.13 \_\_\_\_\_ is a popular cut of vegetables used for mushrooms.

- Q.14 The tourne knife which has slightly curved cutting blade to facilitate the cutting of a vegetable in barrel shape, is also known as \_\_\_\_\_
- Q.15 \_\_\_\_\_ is a conical strainer used for straining stocks, soup, sauces and other liquids.

### SECTION-C

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

- Q.16 Explain the duties and responsibilities of a Sous Chef.
- Q.17 Explain the role of thickening agents used in cooking with appropriate examples.
- Q.18 Mention the correct steps of safe knife handling.
- Q.19 What are the various component of chef's Uniform? What role does each component play in food safety and personal hygiene of the food handler?
- Q.20 Enlist any three small equipment and three large equipment used in cooking with its uses.
- Q.21 Draw a well labelled diagram of Kitchen Order Ticket.
- Q.22 Different between manual and mechanical equipment used in kitchen.