

No. of Printed Pages : 4
Roll No.

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 Which of the following is a popular dessert in Middle Eastern cuisine?
- a) Tiramisu b) Baklava
 - c) Cheesecake d) Panna Cotta
- Q.2 What is a common issue that can cause meringue to weep?
- a) Too much sugar b) Humidity
 - c) Overbaking d) Low egg white quality
- Q.3 Which of the following icings is typically used for decorating cookies?
- a) Ganache b) Royal icing
 - c) Whipped cream d) Fondant
- Q.4 Which of the following is a key factor affecting food yield?
- a) The size of the restaurant
 - b) The quality of ingredients

- c) The number of staff
 - d) The type of cuisine
- Q.5 What is the primary purpose of HACCP?
- a) To reduce food costs
 - b) To ensure food safety by controlling hazards
 - c) To improve food flavor
 - d) To increase food production
- Q.6 Which of the following is a mandatory labeling requirement under FSSAI?
- a) Nutritional information
 - b) Ingredient List
 - c) Cooking instructions
 - d) All of the above

Section-B

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

- Q.7 Reclette is staple food of _____.
- Q.8 Jelly babies are sweets from _____.
- Q.9 Ideal oven temperature for baking meringue is _____.
- Q.10 The key ingredients in butter cream icing is _____.
- Q.11 Portion control means _____.
- Q.12 What does FSSAI stand for?

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Section-C

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

- Q.13 Discuss the staple food of UK.
- Q.14 Give the recipe of sweet corn soup.
- Q.15 What are the uses of Meringues?
- Q.16 Discuss the main ingredients of Meringues.
- Q.17 What's the secret to making smooth and shiny icing?
- Q.18 What is the best type of icing for decorating intricate designs?
- Q.19 What role does menu engineering play in food cost control?
- Q.20 What is the purpose of food yield management in a kitchen?
- Q.21 How does HACCP help in ensuring food safety?
- Q.22 How does FSSAI ensure food quality and hygiene in restaurants?

Section-D

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

- Q.23 Discuss the historical background, staple food and specialties of Italian cuisine.
- Q.24 Elaborate the use of yield management in kitchen operations with suitable examples.
- Q.25 Write notes on :
- a) Principles of HACCP
 - b) Role of FSSAI

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