

Q.21 Explain any 4 types of flours used in bakery.

Q.22 Describe the purpose of cooking food.

SECTION-D

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

Q.23 Describe the components and characteristics of a proper kitchen uniform and the standards and practices of personal hygiene.

Q.24 Give the classification of vegetables with two e.g. of each. Explain how heat affects the quality and nutrients of vegetables and how to prevent or minimize the adverse effects.

Q.25 Give examples of the main types of kitchen in a professional setting and discuss their advantages and disadvantages.

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1st Sem. / Hotel Management & Catering Technology

Subject : Food Production - I

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

Q.1 Recognize a dry heat cooking method?

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|-------------|-------------|
| a) Boiling | b) Steaming |
| c) Roasting | d) Poaching |

Q.2 Identify the correct name of the protective clothing worn by chefs to prevent burns and stains.

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|----------|-----------|
| a) Apron | b) Jacket |
| c) Hat | d) Gloves |

Q.3 Tell the correct the term for the liquid that is left after simmering bones, vegetables, herbs and spices in water.

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|----------|----------|
| a) Stock | b) Sauce |
| c) Soup | d) Broth |

Q.4 Recognize the name of the white sauce made with milk and a roux of butter and flour.

- | | |
|--------------|----------------|
| a) Bechamel | b) Veloute |
| c) Espagnole | d) Hollandaise |

Q.5 Identify the name of the process of separating the solid parts of wheat from the bran and germ.

- a) Milling b) Sifting
- c) Kneading d) Fermenting

Q.6 Determine the name of the vegetable that belongs to the brassica family and has green or purple flower buds?

- a) Cauliflower b) Cabbage
- c) Brussels sprouts d) Broccoli

SECTION-B

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

Q.7 The moist heat cooking method that involves simmering food in a small amount of liquid is called _____.

Q.8 The stock made from bones, vegetables and herbs that are roasted before simmering is called _____ stock.

Q.9 The salad greens that have a crisp texture and a mild flavor are called _____ greens.

Q.10 The sweetener that is derived from the sap of various plants such as sugar cane, sugar beet and corn is called _____.

(2)

223912

Q.11 The cheese that has high moisture content and a soft or creamy texture is called _____ cheese.

Q.12 The kitchen staff who is responsible for preparing cold dishes such as salads, sandwiches and hors d'oeuvres is called a _____.

SECTION-C

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

Q.13 Explain the main component of stock that provides its flavor and aroma.

Q.14 Describe the composition or parts of a salad.

Q.15 Describe any two types of sauces that are made from roux and their main ingredients.

Q.16 Name any 4 types of cuts of potatoes that can be used for different dishes.

Q.17 Write the main steps involved in the processing of chocolate.

Q.18 Give examples of two types of raising agents used in bakery products.

Q.19 Draw the diagram of an egg to show its various parts.

Q.20 List any 4 Do's and Don'ts to be followed while working in a kitchen.

(3)

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