

SECTION-D

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

- Q.25 Elaborate upon the various types of tandoor and various tasks performed in Tandoor section of Indian Kitchen in a hotel.
- Q.26 Briefly explain any 5 starters and 5 snacks of Chinese cuisine. Also write down complete recipe for preparing Chicken Galantine.
- Q.27 Discuss the uses of various types of Milk products in catering industry.

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Roll No.

3rd Sem / Hotel Management

Subject : Food Production Module III

Time : 3 Hrs.

M.M. : 70

SECTION-A

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

- Q.1 Cilantro is another name for
- | | |
|----------|--------------|
| a) Mint | b) Coriander |
| c) Lemon | d) Chives |
- Q.2 Braising is a type of
- | | |
|------------|----------------------|
| a) Cutting | b) Cooking method |
| c) peeling | d) None of the above |
- Q.3 Tandoor cannot be used for preparing
- | | |
|-------------------|----------|
| a) Kulcha | b) Naan |
| c) Laccha Paratha | d) Poori |
- Q.4 Lard means
- | | |
|-------------------|----------------|
| a) Vegetables fat | b) Pork fat |
| c) Beef fat | d) Chicken fat |

Q.5 What is the name of microorganism responsible for making curd?

- a) Streptococcus b) Salmonella
- c) Listeria d) Lactobacillus

Q.6 Iceberg & Rocket are examples of

- a) Sauce b) Salad dressing
- c) Lettuce d) Cheese

Q.7 Papain enzyme found in raw papaya is a

- a) Souring agent b) Thickening agent
- c) Tenderising agent d) Sweetening agent

SECTION-B

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

Q.8 What is Bruschetta?

Q.9 What do you understand by the term "Closed sandwich"?

Q.10 Define "Bacon".

Q.11 What do you understand by the term "Larder"?

Q.12 State any 2 snacks prepared in a tandoor.

Q.13 What do you understand by the term "Blanching"?

Q.14 What is "Clarified butter"?

SECTION-C

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

Q.15 Briefly explain any six equipment used in Charcuterie preparations with their use.

Q.16 Enlist any three salient features of Continental cuisine and plan a three course Continental menu.

Q.17 Write about the types of milk and nutritional value of milk for human body.

Q.18 Summarize the usage of any 6 equipment or tools used in Tandoor section of Indian kitchen.

Q.19 Write down the recipe for preparing Pate & Terrine in your own words.

Q.20 Briefly discuss any 3 types of sandwiches with their bread, spread, filling and garnish.

Q.21 Discuss any 3 dishes prepared using different marinades.

Q.22 Write down a brief recipe of any 2 international salads along with the recipe of their dressing in your own words.

Q.23 Emphasize upon the various elements of a salad with appropriate examples.

Q.24 Differentiate between continental and Italian cuisine on the basis of any 3 criteria of your choice.