

- ii) Giblets
- iii) Stunning
- iv) Steak

- Q.18 Write short note on types of rice.
- Q.19 Write the classification of lamb according to the age.
- Q.20 Describe the key points to observed while storing eggs.
- Q.21 Write the recipe to make makhni gravy 1 liter.
- Q.22 Describe 4 popular fish preparations.

SECTION-D

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

- Q.23 What are some popular masala combinations used in different regions of India ? How do they reflect the local culture and preferences of the people?
- Q.24 Classify soups in a chart form giving at least one example of each. List and briefly explain four consomme garnishes.
- Q.25 Draw a labaled diagram for cuts of beef. Briefly explain the term "Steak" and its various stages of doneness.

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2nd Year / Hotel Management & Catering Technology
Subject : Food Production -II

Time : 3 Hrs. M.M. : 60

SECTION-A

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

- Q.1 Identify a basic egg dish that is cooked in a pan with butter or oil and folded over a filling.
a) Omelette b) Frittata
c) Quiche d) Souffle
- Q.2 Recognize a cut of lamb that is taken from the lower part of the back and leg and is often roasted with the bone in.
a) Loin b) Rack
c) Leg d) Shoulder
- Q.3 Spot a type of shellfish that has a hard shell and claw and is usually boiled or steamed.
a) Crab b) Shrimp
c) Squid d) Oyster

(20)

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Q.4 Determine a type of soup that is made from pureed vegetables or fruits and served cold.

- a) Consomme
- b) Chowder
- c) Gazpacho
- d) Minestrone

Q.5 Recognize a basic Indian gravy that is made from onion, tomato, ginger, garlic, and spices and is used for various dishes like paneer, chicken, or vegetables

- a) Makhani
- b) Korma
- c) Kadhai
- d) Rogan Josh

Q.6 Identify a common herb used in the industry that has a lemony flavor and aroma and is often used in soups, sauces, and poultry dishes.

- a) Thyme
- b) Basil
- c) Sage
- d) Mint

SECTION-B

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

Q.7 _____ masala is made by roasting and grinding lentils, sesame seeds, dried red chillies, curry leaves and other spices and is popular spice mix from South India.

Q.8 The _____ of meat is the amount of fat that is distributed within the muscle tissue of meat and affects its juiciness and flavor.

(2)

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Q.9 The _____ of soups is the liquid base that provides flavor and body to the soup and can be made from stock, broth, Juice, or water .

Q.10 _____ is the process of removing the internal organs of fish by slitting the belly.

Q.11 The _____ of an egg is the yellow part that contains mostly fat and cholesterol and is rich in flavor and color.

Q.12 _____ is a steamed cake that is made from fermented batter of gram flour(besan).

SECTION-C

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

Q.13 Write any 4 quality indicators for fresh fish and shellfish?

Q.14 Enumerate any 4 common soup garnishes which enhance the appearance and flavor of soups.

Q.15 Explain the major features of Indian cuisine that make it unique and diverse.

Q.16 Write the recipe to make 2 liters of Cream of Tomato soup.

Q.17 Briefly explain the following terms:

- i) Rigor mortis

(3)

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