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Roll No. ....

- Q.24 Explain the coordination of food production department with other departments of hotel.
- Q.25 What are the classifications of cheese, and how would you explain each type briefly?

**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 Rosemary is an example of  
a) Flower                    b) Herb  
c) Fungi                    d) Brassica
- Q.2 Who is responsible for announcing the orders in the kitchen  
a) Aboyer                    b) Commis  
c) Apprentice                d) Communar
- Q.3 CDP stands for  
a) Chef de partie            b) Chef de poisson  
c) Chef de pomme            d) Chef de patisserie
- Q.4 Iceberg is an example of  
a) Lettuce                    b) Root Vegetables  
c) Fungi                      d) Fruit Vegetables

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- Q.5 Espagnole sauce is  
a) White sauce      b) Brown sauce  
c) Emulsified sauce      d) Cold sauce
- Q.6 What is the function of yeast in bread making?  
a) It makes the dough rise  
b) It makes the dough shrink  
c) It makes clean up easier  
d) It shorten the baking time

### SECTION-B

- Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)
- Q.7 A conical strainer is also called Chinois. (True/False)
- Q.8 Green colour in green vegetables is due to the presence of a pigment called \_\_\_\_\_.
- Q.9 Demi-glaze is a derivative of \_\_\_\_\_ sauce.
- Q.10 Choron sauce is derivative of Mayonnaise. (True/False)
- Q.11 Minestrone is a soup from \_\_\_\_\_.
- Q.12 Equal quantities of flour and butter kneaded together is called beurre manie. (True/False)

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### SECTION-C

- Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)
- Q.13 Can you explain the structure of an egg and how it is formed?
- Q.14 What are the different uses of eggs in cookery?
- Q.15 What are the methods of heat transfer?
- Q.16 Discuss the objectives of cooking.
- Q.17 Write about different cuts of vegetables.
- Q.18 Explain the different types of stocks.
- Q.19 What is dry heat cooking? Briefly explain different dry heat cooking methods.
- Q.20 Note down the precautions to be taken while making stock.
- Q.21 Briefly discuss the different parts of salad.
- Q.22 Write a brief note on raising agents.

### SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)
- Q.23 What are the different types of kitchens? Draw a layout for any two types of kitchens.

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