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Roll No.....

181211

1st Year Annual Pattern (Re-app)

Branch : Hotel Management

Subject: Food Production Module-I

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple Choice Questions. All Questions are compulsory. (6x1=6)

Q.1 The correct culinary term for coarsely cut root vegetables is:

- a) Mirepoix b) Paysanne
- c) Macedoine d) Julienne

Q.2 Food items for grilling must be seasoned:

- a) Just before cooking b) During cooking
- c) After cooking d) Not seasoned

Q.3 the correct thickening agent for a stew is:

- a) Liaison b) Wheat flour
- c) Corn flour d) Bread

Q.4 The temperature to start a roast is:

- a) 100° C b) 180° C
- c) 130° C d) 200° C

- Q.5 Cabbage is
- | | |
|-----------|----------|
| a) Leaves | b) Tuber |
| c) Root | d) Fruit |
- Q.6 A palette knife is used to:
- | | |
|----------|---------|
| a) Carve | b) Peel |
| c) Scoop | d) Lift |

Section-B

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

- Q.7 Dried fruits are soaked prior to poaching.
- Q.8 Roasts should be started at a low temperature.
- Q.9 The heat source of salamander is below the grill bars.
- Q.10 The culinary term “au four” describes baking in the oven.
- Q.11 Most vegetables are blanched prior to braising.
- Q.12 The culinary term “Chinoise” refers to a conical strainer.

Section-C

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

- Q.13 Name any five types of root vegetables.
- Q.14 Name any five types of stone fruits.

- Q.15 Name any five types of herbs.
- Q.16 Define Cereals.
- Q.17 What is the difference between cereals and pulses?
- Q.18 Name any three types of chopping boards and their uses.
- Q.19 What is the importance of personal hygiene in hospitality industry?
- Q.20 Draw a neat labelled diagram showing the different cuts of chicken.
- Q.21 What points must be kept in mind while selecting fish?
- Q.22 Explain the method of making brown stock.

Section-D

Note: Long answer questions. Attempt any Two questions out of Three Questions. (2x8=16)

- Q.23 What are the basic mother sauces? Explain with recipes.
- Q.24 Explain in detail the duties and responsibilities of an Executive chef.
- Q.25 Classify Lamb/Mutton. Explain the cuts of lamb with the help of diagram and their uses.