

Q.22 What points will you consider while storing fish and enlist the points for selecting shell fish?

### SECTION-D

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

Q.23 Discuss the different types of Gravies used in Indian cooking.

Q.24 Give the composition of basic Garam Masala and Sambhar Masala.

Q.25 List the selection criteria for the following:

- a) Pork
- b) Shell Fish
- c) Chicken

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### 2nd Sem. / 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 Iceberg is an example of

- a) Lettuce
- b) Root Vegetables
- c) Fungi
- d) Fruit Vegetables

Q.2 What is the oldest method of preserving ham and bacon?

- a) Brining
- b) Stewing
- c) Salting
- d) None of these

Q.3 Rosemary is an example of

- a) Flower
- b) Herb
- c) Fungi
- d) Brassica

Q.4 Maximum fat contents are present in the meat of

- a) Pork                                  b) Mutton
- c) Beef                                   d) Chicken

Q.5 What is the name of white part present in egg

- a) Egg yolk                              b) Egg white
- c) Egg cell                              d) None of these

Q.6 Which is an example of clear soup?

- a) Stock                                  b) Mirepoix
- c) Minestrone                          d) Strain

### SECTION-B

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

Q.7 What is star anise and give their uses in cookery.

Q.8 How is meat preserved?

Q.9 What is nutmeg and mace? Give their uses in Indian cookery.

Q.10 Name two dishes from Gujarat.

Q.11 What is Panch phoron?

Q.12 What do you mean by Staple diets?

### SECTION-C

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

Q.13 Draw a diagram of wheat & briefly explain parts of it.

Q.14 Write down the selection and storage of shellfish.

Q.15 Explain the factors affecting the tenderness of meat.

Q.16 Explain the cuts of poultry with a neat diagram.

Q.17 Differentiate between Herbs and Spices.

Q.18 State the aims of soup making.

Q.19 Draw a diagram of egg showing all the parts and explain any two functions of egg in short.

Q.20 Classify soups giving *one* example each.

Q.21 With the help of a neat diagram show the cuts of pork and its catering uses based on cooking methods.