

- 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.

No. of Printed Pages : 4
Roll No.

223922

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

- 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.

- 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