

Q.19 Explain the following in brief-

- a) Veal
- b) Chateaubriand

Q.20 What should be checked while evaluating fresh meat?

Q.21 What is fillet? Describe different part of it.

Q.22 What is freezer burn? What precaution should be taken while storing meat?

SECTION-D

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

Q.23 Draw a neat and well labelled diagram for cuts of lamb. Explain any five primary cuts of lamb.

Q.24 Explain the classification of soup in detail with help of a neatly labelled flow chart.

Q.25 Explain the classification and making process of stocks.

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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 Crab, Crayfish, Lobster and Shrimp are examples of _____.

- a) Bivalve
- b) Crustacean
- c) Lean Fish
- d) Salt water fish

Q.2 This cut of Lamb is made with the animal's two hind legs and produces juicy, tender, and lean meat when cooked, especially if using dry heat methods like roasting.

- a) Leg of Lamb
- b) Loin
- c) Lamb Rack
- d) Lamb Rib Chop

Q.3 _____ is the thickening agent used in Creme de Champignon.

- a) Roux
- b) Corn flour
- c) Cream
- d) Potato starch

Q.4 _____ is the process of removing heart and lever of fish after cutting.

- a) Skimming
- b) Gutting
- c) Cleaning
- d) Trimming

Q.5 What is the other name for egg white?

- a) Egg Yolk
- b) Chalazae
- c) Shell Membrane
- d) Albumin

Q.6 Thick cold international soup from spain, made from tomatoes , cucumber, bell peppers, garlic and olive oil.

- a) Gazpacho
- b) Minestrone
- c) Pho
- d) Mulligatawny

SECTION-B

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

Q.7 The national soup of Vietnam is _____.

Q.8 Octopus and squid are examples of _____ category of fish.

Q.9 _____ is a structure inside bird eggs that attaches or suspends the yolk or nucellus within the larger structure.

Q.10 _____ is a thin, passed clear soup from France.

Q.11 The _____ is a shoulder cut that comes from upper shoulder area of pork and may contain the shoulder blade.

Q.12 _____ is a large tenderloin steak usually grilled or broiled and served with a sauce (such as bearnaise)

SECTION-C

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

Q.13 Draw a well labelled diagram of structure of egg. Enlist any four dishes from French Cuisine prepared from eggs.

Q.14 Differentiate between Round Fish and Flat Fish with suitable examples.

Q.15 Mention appropriate garnishes for the following -

- a) Consomme Royal
- b) Consomme Brunnoise
- c) Consomme Celestine
- d) Consomme Entasse

Q.16 Explain any four cuts of Pork?

Q.17 What are various thickening agents used in preparation of soup?

Q.18 What is coagulation? How does adding of egg white benefits consomme?