

**1st Sem. Branch: Diploma in Hotel Management
& Catering Technology
Sub : Food Production-I**

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 What of the following is not a Kitchen section?

- a) CDP
- b) Rotisserie
- c) Charcuterie
- d) Larder

Q.2 What of the following is not a Fruit?

- a) Prunes
- b) Apricots
- c) Okra
- d) Pears

Q.3 Which of the following is NOT a vegetable cut?

- a) Hongroise
- b) Brunoise
- c) Julienne
- d) Chiffonade

Q.4 Court Bouillon is a kind of

- a) Soup
- b) Stock
- c) Salad
- d) Sauce

Q.5 Which among the following is not a component of Salad?

- a) Base
- b) Body
- c) Relish
- d) Garnish

Q.6 Which of the following is not a Kitchen Tool?

- a) Meat Mallet
- b) Larding needle
- c) Whisker
- d) Muddler

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. $(6 \times 1 = 6)$

Q.7 Mayonnaise is a basic _____ sauce.

Q.8 _____ is type of Salad Dressing.

Q.9 A Sous Chef reports to _____.

Q.10 Apricot is a _____ fruit.

Q.11 _____ is a type of Salad.

Q.12 _____ is a cut of vegetable.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. $(8 \times 4 = 32)$

Q.13 Write a short note on classification of Cheese.

Q.14 What are Aims and objectives of cooking?

Q.15 Describe the Duties of a CDP.

Q.16 What are the different types of Salad? Give examples.

Q.17 What are the uses of milk in Kitchen?

Q.18 Explain Principles of Cooking in detail.

Q.19 Describe the functions of Eggs in Bakery.

Q.20 What are the effects of cooking on vegetable?

Q.21 Write a short note of different types of Flours.

Q.22 Write the recipe of white Sauce with Ingredients.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. $(2 \times 8 = 16)$

Q.23 Explain in detail the duties and responsibilities of Executive Chef.

Q.24 Write in detail the History of Modern Cookery.

Q.25 Draw and explain the organizational structure of Kitchen department of a 5-Star hotel.