

Q.24 Write a brief note on history and origin of cookery.

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DHM-2006

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

Q.25 List the salient features of Kashmir cuisine, Considering the major ingredients used, food habits, geographic location, seasonal availability etc. List five speciality dishes from the region and describe each in two or three lines and.

Q.26 Write short notes on any two:

- a) Standard Purchase Specification for Quantity Purchasing.
- b) Indian Snacks
- c) Basic Indian Gravies

Q.27 What do you understand by the term "Fond de Cuisine"? Explain the components of stock and list the precautions to be kept in mind for preparing a good stock.

2nd Sem./ Hotel Management

Subject : Food Production Module II

Time : 3 Hrs.

M.M. : 70

SECTION-A

Note: Multiple choice questions. All questions are compulsory (7x1=7)

- Q.1 A conical strainer is also called _____.
 - a) Soup Strainer b) Chinois
 - c) Lifter d) Mandolin
- Q.2 Green colour in green vegetables is due to the presence of a pigment called _____.
 - a) Flavon b) Carotene
 - c) Chlorophyll d) Melanin
- Q.3 _____ is the name given to the edible parts taken from the inside of a carcass of meat.
 - a) Tail b) Hind Leg
 - c) Offal d) Skin
- Q.4 _____ is the Filleted fish cut into strips approximately 8 x 0.5 cm.

- a) Goujonette
- b) Goujons
- c) Supreme
- d) Darne

Q.5 _____ knife should be used for filleting of fish.

- a) Boning Knife
- b) Chefs Knife
- c) Palette Knife
- d) Fillet Knife

Q.6 _____ is the French term for chicken.

- a) Le Canard
- b) Le Caneton
- c) La Pitarde
- d) La Poulet

Q.7 _____ Shredded leafy cut of Vegetables

- a) Chiffonade
- b) Shredding
- c) Macedoine
- d) Bruniose

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (7x1=7)

Q.8 The temperature for poaching fish is between 80°C to 85°C

Q.9 The ideal temperature for storing egg is 2°C.

Q.10 A good stock should be boiled for longer period of time.

Q.11 Demi-glaze is a derivative of Bechamel sauce.

Q.12 Champignon is French term for mushroom.

Q.13 Kahwais a pink-coloured tea from Kashmir.

Q.14 Kasoori is a pungent mustard paste from Bengal.

SECTION-C

Note: Short answer type questions. Attempt any six questions out of ten questions. (6x6=36)

Q.15 List the uses of egg in cookery.

Q.16 Classify and describe sauce.

Q.17 Briefly explain the various methods of cooking.

Q.18 List the points to be kept in mind while purchasing a good quality fish.

Q.19 Enlist and explain the different types of fuels used in the kitchen.

Q.20 Explain the principles of Menu Planning.

Q.21 With the help of a neat diagram list the various parts of a chicken.

Q.22 Name and explain any five Indian spices and five Indian herbs.

Q.23 Write a brief note on the cuisine of Awadh.