

- Q.23 What are the different dry cooking methods? Explain with suitable examples.
- Q.24 Draw a well labelled diagram of Chef's knife. Enlist 5 other knives used in kitchen with its uses.
- Q.25 Explain in brief any two:
- a. Bouquet Garni
 - b. Sachet d'epices
 - c. Mire Poix

SECTION-D

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

- Q.26 Explain the different cooking methods of dry heat and moist heat cooking.
- Q.27 Illustrate the kitchen hierarchy chart in a neatly labelled flow chart of a five-star hotel. Explain the duties of each designation/position of the kitchen brigade.
- Q.28 Explain in detail how co-ordination between kitchen and other departments of a hotel is important.

No. of Printed Pages : 4

Roll No.

DHM 01001

**1st Sem / Branch : Hotel Management
Subject:- Food Production - I**

Time : 3Hrs.

M.M. :70

SECTION-A

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

- Q.1 _____ is a cut of vegetable
- a) Offal
 - b) Julienne
 - c) Champignon
 - d) Steak
- Q.2 Mezzaluna is a type of _____ ?
- a) Mushroom
 - b) Cut of vegetable
 - c) Knife
 - d) Meat
- Q.3 A spicy soup made of lentils and tomatoes, served sometimes as an appetizer and is a specialty of South India?
- a) Saalan
 - b) Sambhar
 - c) Shorba
 - d) Rasam
- Q.4 Brown chopping board is often used for _____
- a) Raw meat
 - b) Cooked Meat
 - c) Sea Food
 - d) Vegetables

Q.5 Which of these is not a thickening agent?

- a) Baking Soda
- b) Roux
- c) Cornflour
- d) None of the above

Q.6 Brunoise, Chiffonade and Fluting are examples of _____

- a) Cuts of meat
- b) Cuts of vegetable
- c) Cuts of chicken
- d) Cuts of fish

Q.7 Blue chopping board can also be used for cutting breads and dairy products

- a) True
- b) False

SECTION-B

Note: Objective type questions. All questions are compulsory. $(7 \times 1 = 7)$

Q.8 _____ is the popular cuts for French Fries.

Q.9 The parts of a knife includes _____

Q.10 When cooking with double boiler, the water should be _____

Q.11 _____ is a document used to transfer a diner's order to the kitchen.

Q.12 _____ is the other name used for Chiffonade.

Q.13 _____ is a popular cut of vegetables used for mushrooms.

Q.14 The tourne knife which has slightly curved cutting blade to facilitate the cutting of a vegetable in barrel shape, is also known as _____

Q.15 _____ is a conical strainer used for straining stocks, soup, sauces and other liquids.

SECTION-C

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

Q.16 Explain the duties and responsibilities of a Sous Chef.

Q.17 Explain the role of thickening agents used in cooking with appropriate examples.

Q.18 Mention the correct steps of safe knife handling.

Q.19 What are the various component of chef's Uniform? What role does each component play in food safety and personal hygiene of the food handler?

Q.20 Enlist any three small equipment and three large equipment used in cooking with its uses.

Q.21 Draw a well labelled diagram of Kitchen Order Ticket.

Q.22 Different between manual and mechanical equipment used in kitchen.