

Q.21 Classify different types of raising agents along with their uses.

Q.22 List at least five safety considerations while handling knives safely.

SECTION-D

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

Q.23 Write a detailed note on interdepartmental coordination of food production with other departments of hotel.

Q.24 Define "Stock" and write its preparation method with recipe.

Q.25 Give a brief note on "Responsibilities of Executive Chef".

No. of Printed Pages : 4

223912

Roll No.

1st Year / Hotel Management & Catering Technology

Subject:- Food Production - I

Time : 3Hrs.

M.M. : 60

SECTION-A

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

Q.1 Sous chef is junior to

- a) Executive chef b) CDP
- c) Commis d) Apprentice

Q.2 _____ is rarely done in Chinese cooking

- a) Steaming b) Baking
- c) Roasting d) Frying

Q.3 What is the French name of cheese?

- a) Soumage b) Formage
- c) Homage d) Poission

(20)

(4)

223912

(1)

223912

Q.4 The clear part of egg is _____

- a) a shell b) chalaze
- c) viteline d) albumen

Q.5 A rich white sauce of French origin _____

- a) Veloute b) Bechamel
- c) Mayonnaise d) Tomato

Q.6 A creamy mixture of flour and water is _____

- a) Batter b) Dough
- c) Cream d) None of the above

SECTION-B

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

Q.7 What do you mean by FIFO?

Q.8 What is Broiling?

Q.9 Define Flash Method.

(2)

223912

Q.10 What do you mean by Double Cream?

Q.11 Define Inter-kitchen transfers.

Q.12 What is Mirepoix?

SECTION-C

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

Q.13 Explain the components of Cheese.

Q.14 What is butter and how is it clarified?

Q.15 What is pasteurization of milk?

Q.16 Name different flours and their uses.

Q.17 Write any three artificial sweeteners and their uses.

Q.18 Give four possible reasons of contamination in kitchen.

Q.19 List out uses of cheese in food production operations.

Q.20 Write a brief note on aims and objectives of cooking.

(3)

223912