

Q.21 Enlist any four derivatives of Bechamel Sauce.

Q.22 Explain in brief, the types of fuel used in cooking.

SECTION-D

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

Q.23 Explain the classification of soup in detail with the help of neatly labelled flow chart.

Q.24 Write a detailed note on different methods of cooking that use oil as a medium.

Q.25 Explain the six types of mother sauces with five derivatives of each.

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**1st Year / Branch : Hotel Management
Subject:- Food Production (Module I)**

Time : 3Hrs.

M.M. : 60

SECTION-A

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

Q.1 Portobello is a type of _____?

- a) Mushroom
- b) Cut of vegetable
- c) Knife
- d) Meat

Q.2 Which of these is a leavening agent?

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

Q.3 What is the name used for fish stock?

- a) Fumet
- b) Veloute
- c) Bouquet Garni
- d) None of the above

Q.4 _____ is a process of removing the scum

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

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Q.5 _____ is a conical strainer used for straining liquids like stock

- a) Whisk
- b) Chinoise
- c) Strainer
- d) Fluting

Q.6 Green chopping board is often used for _____

- a) Raw meat
- b) Cooked Meat
- c) Sea food
- d) Vegetables

SECTION-B

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

Q.07 _____ is an emulsifier commonly found in milk.

Q.08 A popular soap from Russia is _____.

Q.09 _____ is a popular finger or baton like cut of fish used for frying.

Q.10 _____ is a structure inside bird eggs that attaches or suspends the yolk or nucleus within the larger structure.

Q.11 _____ is a very popular derivative of mayonnaise

Q.12 Rewetting of stock is called as _____

SECTION-C

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

Q.13 Mention appropriate garnishes for the following:

- a. Consommé Royal
- b. Consommé Brunnoise
- c. Consommé Celestine
- d. Consommé Entasse

Q.14 Differentiate between a broth and a bouillon with examples.

Q.15 What are various thickening agents used in preparation of soup?

Q.16 What are the different dry cooking methods? Explain with suitable examples.

Q.17 Draw a well labelled diagram of Chef's knife. Enlist 5 other knives used in kitchen with its uses.

Q.18 What are the different cuts of poultry. Draw a neat labelled diagram.

Q.19 Justify the importance of grooming for a chef. Explain the role of chef uniform in brief.

Q.20 Explain the job description of Sous chef of Continental kitchen.