

SECTION-D

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

- Q.25 Elaborate upon the various types of tandoor and various tasks performed in Tandoor section of Indian Kitchen in a hotel.
- Q.26 Briefly explain any 5 starters and 5 snacks of Chinese cuisine. Also write down complete recipe for preparing Chicken Galantine.
- Q.27 Discuss the uses of various types of Milk products in catering industry.

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Roll No.

DHM 03012

3rd Sem / Hotel Management

Subject : Food Production Module III

Time : 3 Hrs.

M.M. : 70

SECTION-A

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

- Q.1 Cilantro is another name for
a) Mint b) Coriander
c) Lemon d) Chives
- Q.2 Braising is a type of
a) Cutting b) Cooking method
c) peeling d) None of the above
- Q.3 Tandoor cannot be used for preparing
a) Kulcha b) Naan
c) Laccha Paratha d) Poori
- Q.4 Lard means
a) Vegetables fat b) Pork fat
c) Beef fat d) Chicken fat

- Q.5 What is the name of microorganism responsible for making curd?
a) Streptococcus b) Salmonella
c) Listeria d) Lactobacillus
- Q.6 Iceberg & Rocket are examples of
a) Sauce b) Salad dressing
c) Lettuce d) Cheese
- Q.7 Papain enzyme found in raw papaya is a
a) Souring agent b) Thickening agent
c) Tenderising agent d) Sweetening agent

SECTION-B

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

- Q.8 What is Bruschetta?
- Q.9 What do you understand by the term "Closed sandwich"?
- Q.10 Define "Bacon".
- Q.11 What do you understand by the term "Larder"
- Q.12 State any 2 snacks prepared in a tandoor.
- Q.13 What do you understand by the term "Blanching"
- Q.14 What is "Clarified butter"?

SECTION-C

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

- Q.15 Briefly explain any six equipment used in Charcuterie preparations with their use.
- Q.16 Enlist any three salient features of Continental cuisine and plan a three course Continental menu.
- Q.17 Write about the types of milk and nutritional value of milk for human body.
- Q.18 Summarize the usage of any 6 equipment or tools used in Tandoor section of Indian kitchen.
- Q.19 Write down the recipe for preparing Pate & Terrine in your own words.
- Q.20 Briefly discuss any 3 types of sandwiches with their bread, spread, filling and garnish.
- Q.21 Discuss any 3 dishes prepared using different marinades.
- Q.22 Write down a brief recipe of any 2 international salads along with the recipe of their dressing in your own words.
- Q.23 Emphasize upon the various elements of a salad with appropriate examples.
- Q.24 Differentiate between continental and Italian cuisine on the basis of any 3 criteria of your choice.