

- Q.21 Difference between full cream and skimmed milk
Q.22 Explain the process of making compound butter
Q.23 What are the principles of making a salad?
Q.24 Szechuan style of cooking

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Roll No.

DHM-3012

3rd Sem. / Hotel Management

Subject : Food Production Operations

Time : 3 Hrs.

M.M. : 70

SECTION-A

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

SECTION-D

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

- Q.25 What do you understand by the term Garde Manger?
Draw a neat labled layout of the larder section of a 5 star hotel kitchen
- Q.26 Explain how milk, cream and curd are used in cooking
- Q.27 Discuss in detail Italian cuisine. What are the influences and specialities of this cuisine?

Q.1 Reddish used in Chinese cuisine is called

- a) Fungi b) Fussli
c) Tofo d) Daikon

Q.2 The international soup of Italy is

- a) Gaspacho b) Ministrone
c) Mulligatawny d) Broth

Q.3 The utensil used in Chinese cooking for stir frying is called

- a) Wok b) Housin
c) Chinese sauce pan d) Clay pot

- Q.4 The other name for Tofu
a) Soya sauce b) Bean curd
c) Gailan d) Xo sauce
- Q.5 Which among these is stuffed pasta
a) Ravioli b) Fusilli
c) Farfalle d) Penne
- Q.6 Lettuce in salads is used as a
a) Garnish b) Body
c) Dressing d) Base
- Q.7 The international soup of Italy is
a) Gaspacho b) Minestrone
c) Mulligatawny d) Green pea soup

SECTION-B

Note: Answer the following question in short. All questions are compulsory. $(7 \times 1 = 7)$

- Q.8 Pullman
Q.9 Smørrebrød

- Q.10 Force meat
Q.11 Pasta sauces
Q.12 Sushi
Q.13 Brines
Q.14 Cottage cheese

SECTION-C

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

- Q.15 What are the duties of a larder chef?
Q.16 List any 4 large equipments of larder kitchen and explain their usage.
Q.17 How is a compound salad different from a Simple salad?
Q.18 What is the difference between Butter and Margarine?
Q.19 Explain any four spreads used for making sandwiches
Q.20 Difference between Homogenised and Pasteurized milk