

SECTION-D

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

- Q.23 What are the broad duties and responsibilities of Larder Chef? Draw the layout of Larder kitchen.
- Q.24 What is casing? What are the different types of casing? What is progressive grinding method?
- Q.25 Explain the role of each following ingredients in pastry making
- a) Water
 - b) Shortening
 - c) Salt
 - d) Flour

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4th Sem./ Hotel Management & Catering Technology

Subject : Food Production - IV

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

- Q.1 Which of the below is a type of sandwich?
- a) Cut
 - b) Open
 - c) Rolled
 - d) All of these
- Q.2 What is the primary focus of the Garde Manger Kitchen?
- a) Cooking meat and poultry
 - b) Baking pastries and desserts
 - c) Preparing cold dishes and salads
 - d) Producing confections and chocolates
- Q.3 Smorgasbord is a popular food from _____ cuisine.
- a) Scandinavian
 - b) Mexican
 - c) Asian
 - d) Oriental

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Q.4 Bratwurst is a variety of _____ in Germany.

- a) Fish
- b) Sausages
- c) Shellfish
- d) Lamb preparation

Q.5 Name a cookie or pastry dough with a high proportion of butter or fat to flour.

- a) Short crust
- b) Short dough
- c) Short cake
- d) Short batter

Q.6 What is another name for creaming method of cake making?

- a) Flour batter method
- b) Sugar batter method
- c) Boiled method
- d) Blending method

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. $(6 \times 1 = 6)$

Q.7 Why is spread used for making Sandwiches?

Q.8 What is larder?

Q.9 What is barding?

Q.10 Define Mousse.

Q.11 Write the role of milk in improving the quality of bread.

Q.12 Name two examples of natural bread improvers.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. $(8 \times 4 = 32)$

Q.13 Enlist any eight essential tools found in Larder dept. for smooth operations.

Q.14 Explain any 4 different types of sandwich on the basis of shape.

Q.15 What do you understand by the term Forcecemeat?

Q.16 Define Chand-Froid and explain its types.

Q.17 Enlist the precaution to be taken while preparing and storing appetizers.

Q.18 Describe the term Filling and Topping with suitable examples.

Q.19 List and explain any five famous sausages.

Q.20 Differentiate between mousse and mousseline.

Q.21 What are the physical and chemical changes that takes place during Baking.

Q.22 Explain any two methods of bread making.