

- Q.19 What are the main factors that affect food yield ?
- Q.20 How does portion control help in managing food costs ?
- Q.21 What are the main challenges in implementing HACCP in small businesses ?
- Q.22 What is the role of FSSAI in India's food safety regulation ?

SECTION-D

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

- Q.23 Discuss the historical background, staple food and specialties of Chinese cuisine.
- Q.24 Elaborate the uses, types and making of meringues.
- Q.25 Write notes on following:
- a) Potential high demand tactics
 - b) Capacity management.

No. of Printed Pages : 4

223952

Roll No.

5th Sem. / Hotel Management & Catering Technology

Subject : FOOD PRODUCTION - V

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

- Q.1 In which country is the dish paella traditionally made?
- a) Italy
 - b) Greece
 - c) Spain
 - d) Portugal
- Q.2 What type of sugar is commonly used in making meringue ?
- a) Brown sugar
 - b) Granulated sugar
 - c) Powdered sugar
 - d) Coconut sugar
- Q.3 How can you make whipped cream stabilize for a longer time ?
- a) By using more sugar
 - b) By adding gelatin
 - c) By chilling it longer
 - d) By whipping it less

Q.4 What is the difference between “as purchased“ (AP) and “edible portion”(EP) ?

- a) AP is the cost of food , and EP is the selling price
- b) Ap is the total weight before preparation, and EP is the weight after preparation
- c) AP includes labor costs, and EP does not
- d) There is no difference

Q.5 What type of food businesses are required to obtain FSSAI licenses ?

- a) Only large manufacturers
- b) All food businesses
- c) Only importers
- d) Only restaurants

Q.6 Which of the following is NOT a principle of HACCP?

- a) Conduct a hazard analysis
- b) Establish critical limits
- c) Create a marketing plan
- d) Monitor critical control points

SECTION-B

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

Q.7 Pasta is staple food of _____

Q.8 Moon cake is a sweet dish from ?

Q.9 _____ is the best type of sugar to use in meringue ?

Q.10 What is royal icing typically used for ?

Q.11 Yield test in kitchen means _____

Q.12 What does CCP stand for in HACCP?

SECTION-C

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

Q.13 Discuss the staple food of Spain.

Q.14 Give the recipe of Hakka noodles.

Q.15 What are the factors that affect the stability of Meringues?

Q.16 What causes meringue to crack during baking?

Q.17 What are the different types of icing used for cakes and pastries ?

Q.18 How do you prevent powdered sugar icing from becoming lumpy?