

Q.24 Write classification of stock and give the recipe for 1 litre brown stock.

Q.25 What are the different types of cream used in catering trade?

No. of Printed Pages : 4

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Roll No.

1st Sem / Hotel Management & Catering Technology

Subject : Food Production - I

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

Q.1 _____ is also known as chinese chopper.

- a) Cleaver b) Wok
- c) Strainer d) Colander

Q.2 Braising is a combination of

- a) Poaching & Roasting
- b) Roasting & boiling
- c) Roasting & Stewing
- d) Roasting & Steaming

Q.3 Cauliflower comes under the category of

- a) Brassica b) Root Vegetables
- c) Tubers d) Shoot Vegetables

Q.4 Which among these is not a sauce?

- a) Alfredo b) Carbonara
- c) Pesto d) Mozerella

Q.5 Largest chocolate producing country in the world is _____

- a) America b) Germany
- c) India. d) South Africa

Q.6 _____ is the common bread improver used.

- a) Salt b) Soy Flour
- c) Yeast d) Sugar

SECTION-B

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

Q.7 Green colour in green vegetables is due to the presence of a pigment called as.

Q.8 What is roux?

Q.9 A conical strainer is also called as.

Q.10 Choron sauce is a derivative of _____ mother sauce.

Q.11 What is Mirepox?

Q.12 Define chiffonade?

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SECTION-C

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

Q.13 Explain in detail any two kitchen layouts.

Q.14 Discuss the attributes of a good kitchen staff.

Q.15 Give importance of wash-up area in a kitchen.

Q.16 Classify sauces with one example for each.

Q.17 Explain the various methods of heat transfer.

Q.18 Classify vegetable. Giving two examples of each.

Q.19 Classify cheese.

Q.20 Give any four uses of sweeteners.

Q.21 List the points to be observed while storing chocolate.

Q.22 Explain in brief different types of raising agents used in bakery and confectionary.

SECTION-D

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

Q.23 List the various factors considered while planning a kitchen layout.

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