

Sem. 1 NEP
Diploma in Hotel Management & Catering Technology
Sub : Food Production-I
Time : 3 Hrs. **M.M. : 60**

SECTION-A

Note: Multiple Choice Questions. All Questions are compulsory. (6x1=6)

- Q.1 What of the following is not a Kitchen equipment?
a) Griller b) Chinois
c) Mandolin d) Muddler
- Q.2 What of the following is not a Vegetable?
a) Asparagus b) Apricots
c) Okra d) Jackfruit
- Q.3 Which of the following is NOT a Salad Dressing?
a) Vinaigrette b) Lemon Honey
c) Chiffonade d) Balsamic
- Q.4 Hongroise is a kind of
a) Soup b) Salad
c) Stock d) Sauce
- Q.5 Which among the following is a not a method of cooking?
a) Larding b) Broiling
c) Grilling d) Braising

- Q.6 Which of the following is not a Sauce?
a) Tartar b) Carmen
c) Veloute d) Mayonnaise
- Q.20 What are the effects of cooking on vegetables?
Q.21 Write a short note of different types of Fruits.
Q.22 Write the recipe of mayonnaise Sauce with Ingredients.

Section-B

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

- Q.7 Bechamel is a _____ sauce.
Q.8 Waldorf is a type of _____.
Q.9 A CDP reports to _____.
Q.10 Tartar is a _____.
Q.11 _____ is a type of Salad dressing.
Q.12 _____ is a type of flour.

Section-C

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

- Q.13 Write a short note on classification of Sauces.
Q.14 What are the different methods of cooking?
Q.15 Describe the Duties of a Sous Chef.
Q.16 What are the different types of salad dressings?
Give examples.
Q.17 What are the uses of Cream in Kitchen.
Q.18 Explain methods of Heat transfer in detail.
Q.19 Describe the use of Butter in Bakery.

Section-D

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

Q.23 Explain in detail the duties and responsibilities of Larder Chef.
Q.24 Write in detail the different ingredients used in Bakery.
Q.25 Explain the different components of Salad. Write names of 5 international Salads.