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Roll No.

223942

4th Sem.
Branch : Hotel Management & Catering Technology
Sub. Food Production-IV

Time : 3 Hrs. M.M. : 60

SECTION-A

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

Q.1 Yeast is a type of _____ leavening agent.

- a) Chemical
- b) Biological
- c) Mechanical
- d) Manual

Q.2 Meringue is the mixture of egg white and _____.

- a) Egg Yolk
- b) Sugar
- c) Milk Powder
- d) Egg

Q.3 Gammon is a meat cut from the thigh of a _____.

- a) Hog
- b) Dog
- c) Lamb
- d) Turkey

Q.4 Salami is a _____.

- a) Sauce
- b) Sausage
- c) Soup
- d) Broth

Q.5 Which of the following is not a sub section of Larder kitchen:

- a) Gravy
- b) Hors d'oeuvre
- c) Salads
- d) Cold buffets

Q.6 Which of the following is the part of a salad?

- a) Garnish
- b) Body
- c) Base
- d) All of the above

SECTION-B

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

Q.7 Garnish means _____.

Q.8 Larder section is important for a large hotel because _____.

Q.9 Ham is _____.

Q.10 What is Gammon?

Q.11 Yeast is used for _____.

Q.12 Yield means _____.

SECTION-C

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

Q.13 Explain the different parts of sandwiches.

Q.14 What is the use of wine in cooking?

Q.15 Discuss the role and functions of larder section.

Q.16 What is larder control and its importance?

Q.17 Discuss the types of marinades.

Q.18 How is galantine prepared?

Q.19 What is Gelee and its uses?

Q.20 Discuss the making of Quenelles.

Q.21 Explain the faults in bread making.

Q.22 What are the types of pastry dough?

SECTION-D

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

Q.23 Describe the process of bread making and the related ingredients used.

Q.24 Draw the layout of larder kitchen and give the functions of larder kitchen in hotels.

Q.25 What is forcemeat? Discuss its types, uses and preparation.