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No. of Printed Pages : 4

DHM-4018

Roll No.....

**4th Sem / Hotel Management**  
**Subject : Food Production module IV**

**Time : 3 Hrs.**

**M.M. : 70**

**SECTION-A**

**Note :** Multiple choice questions. All questions are compulsory.  $(7 \times 1 = 7)$

- Q.1 Rosemary is an example of  
a) Fungi                  b) Herb  
c) Vegetable              d) Flower
- Q.2 Another name for Espagnole sauce is  
a) White sauce            b) Could sauce  
c) Brown sauce            d) Eulisified sauce
- Q.3 The process by which yeast changes sugar into carbon dioxide is  
a) Kneading                b) Knock back  
c) Fermentation            d) Proofing
- Q.4 Another name for creaming method for cake making is  
a) Flour batter method    b) Sugar batter method  
c) Boiled method            d) Blending method
- Q.5 Who is responsible for announcing orders in the kitchen  
a) Commi                    b) Trainees  
c) Communar                d) Aboyer

- Q.6 Glucose is also known as  
 a) Corn syrup      b) Maple syrup  
 c) Malt syrup      d) Sugar syrup
- Q.7 Baklava is made using which pastry  
 a) Puff pastry      b) Phyllo pastry  
 c) Fluffy pastry      d) None of above

### **SECTION-B**

**Note :** Objective type questions. All questions are compulsory.  $(7 \times 1 = 7)$

- Q.8 Meat, Fish vegetable and fruits are washed in \_\_\_\_\_.
- Q.9 Which type of milk forms the basis of a caramel sauce \_\_\_\_\_?
- Q.10 the process by which yeast changes sugar into carbon dioxide is called \_\_\_\_\_?
- Q.11 Cream Chantilly is also called \_\_\_\_\_.
- Q.12 Bombe is the \_\_\_\_\_.
- Q.13 Danish pastry originated in \_\_\_\_\_.
- Q.14 Puff pastry is \_\_\_\_\_.

### **SECTION-C**

**Note :** Attempt any Six questions out of ten questions.  $(6 \times 6 = 36)$

- Q.15 Explain the manufacturing process of chocolate.
- Q.16 Define industrial catering and make a break fast

- menu for 200 pax.
- Q.17 Define institutional catering and plan a lunch menu for the same.
- Q.18 What points must be kept in mind while washing fruits, vegetables, meat, fish and seafood?
- Q.19 Define Blanching and explain the two methods of Blanching in water.
- Q.20 How are desserts classified? Give two examples of hot and cold desserts?
- Q.21 What are the basic components of cakes?
- Q.22 List the equipments needed for cake preparation and explain their functions.
- Q.23 Define icing. Give the recipes for Royal Icing and Fondant.
- Q.24 What are the different garbage disposal methods used in hotels?

### **SECTION-D**

**Note :** Long Answer type question. Attempt any two questions out of three questions.  $(2 \times 10 = 20)$

- Q.25 Classify pastries and give their ingredients with two examples.
- Q.26 Define Churn frozen dessert. Explain in detail different varieties of churn frozen desserts.
- Q.27 What are the different methods of cake making. Explain any two.