

Q.24 Summarize the various steps involved in cutting of fish.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

Q.25 Write down the complete recipe of any 4 Mother sauces of your choice.

Q.26 Explain the structure of an Egg, with help of a well labelled diagram. Also mention any 5 uses of Egg in food production.

Q.27 Elaborate upon the history & evolution of Indian cuisine since pre-historic times.

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Roll No.

2nd Sem./ Hotel Management

Subject : Food Production Module II

Time : 3 Hrs.

M.M. : 70

SECTION-A

Note: Multiple choice questions. All questions are compulsory (7x1=7)

Q.1 Father of Modern Cookery is

- a) Antonin Careme b) Louis Pasteur
- c) Auguste Escoffier d) Henry Gault

Q.2 Broiling is a type of

- a) Dry cooking method
- b) Moist cooking method
- c) Vacuum cooking method
- d) None of the above

Q.3 LPG is composed of

- a) Propane b) Butane
- c) Propylene d) All of the above

Q.4 Myosin is responsible for

- a) Rigor mortis b) Ripening of meat
- c) Rawness of meat d) White colour of meat

Q.5 Dunghar is an Indian cooking technique which means

- a) Boiling b) Tempering
- c) Smoking d) Blanching

Q.6 Troncon is a cut of

- a) Flat fish b) Round fish
- c) Crustacea d) Molluscs

Q.7 Hollandaise is

- a) Cold emulsion sauce
- b) Warm emulsion sauce
- c) Derivative of tomato sauce
- d) None of the above

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (7x1=7)

Q.8 What is Panchphoran?

Q.9 What do you understand by the term "Dastarkhwan"?

Q.10 What is the full form of LPG?

Q.11 What do you understand by the term "Emulsion sauces".

Q.12 State any 2 salient features of a tandoor.

Q.13 What do you understand by the term "Fonds de cuisine"?

Q.14 Name any 2 cuts of fish.

SECTION-C

Note: Short answer type questions. Attempt any six questions out of ten questions. (6x6=36)

Q.15 Briefly explain any six equipment used in Indian Cooking with their use.

Q.16 Differentiate between Dry & Moist methods of cooking giving example of 1 Dry & 1 Moist method of cooking.

Q.17 Briefly mention the role of any 6 herbs and spices used in Indian cooking.

Q.18 Write down any 6 principles of Menu Planning.

Q.19 Discuss any three types of cooking fuels with their advantages and disadvantages.

Q.20 Briefly explain any 2 Veg & 2 Non Veg soups of your choice.

Q.21 Discuss any 3 uses of Stocks in food production.

Q.22 Briefly explain any 6 Dishes served in Kashmiri Wazwan.

Q.23 Emphasize upon any 3 salient features of Punjabi cuisine in your own words.