

- Q.22 What is the difference between frappe, sorbet and frozen dessert?
- Q.23 What is the method used for making genoise sponge cake called? Explain the procedure of method in detail.
- Q.24 Explain in brief any two:-
- Oven Spring
 - Bain Marie
 - Leavening

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.25 Explain the different variety of flours used in bakery and pastry production with gluten strength and suitable examples of utility.
- Q.26 Illustrate the hierarchy of a bakery and pastry kitchen in a neatly labelled flow chart of a five-star hotel. Explain the duties of each designation/position of the kitchen brigade.
- Q.27 Differentiate between Industrial and Institutional Catering.

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DHM 04018

4th Sem. / Hotel Magt. (Semester Sys.)

Subject : Food Production-IV

Time : 3 Hrs.

M.M. : 70

SECTION-A

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

- Q.1 The outer most part of wheat is called as
- Gluten
 - Bran
 - Germ
 - Endosperm
- Q.2 _____ is a type of leavening agent.
- Sodium Bicarbonate
 - Demerara
 - Gelatin
 - Gluten
- Q.3 Gluten found in flour is an example of _____.
- Soluble Protein
 - Insoluble Protein
 - Mineral
 - Starch
- Q.4 The 3Rs in waste disposal stands for _____.
- Recover, Reuse, Reduce
 - Reuse, Recycle, Recover
 - Reduce, Recover, Restore
 - None of the above

Q.5 _____ catering was developed when it was realized that hospitalized patients need food with specific dietary requirements in order to get well soon.

- a) Army Mess Catering
- b) Canteen Catering
- c) Flight Catering
- d) Hospital Catering

Q.6 _____ is a set menu with limited choice and fixed price.

- a) Ala Carte Menu
- b) Table d'Hote Menu
- c) Cyclic Menu
- d) Banquet Menu

Q.7 Which of the following methods use water as a medium of cooking _____

- a) Blanching
- b) Frying
- c) Baking
- d) Heating

SECTION-B

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

Q.8 _____ are combined together to form gluten.

Q.9 Blanching is required for _____.

Q.10 Bio degradable waste kitchen should be disposed in _____ garbage.

Q.11 The largest part of a wheat kernal which constitutes most to flour is called _____.

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Q.12 Coverture and Compound are types of _____.

Q.13 _____ stops enzyme actions which otherwise cause loss of flavor, color and texture.

Q.14 _____ is a word that means improving the consistency, durability or hardness of a chocolate by heating and cooling it.

SECTION-C

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

Q.15 Draw a neat and well labelled diagram of wheat kernal.

Q.16 Explain what are the common cake faults with remedies.

Q.17 What is the importance of washing in kitchen and food production? Explain the washing procedure in brief.

Q.18 Enlist any four breads from following countries-

- a) France
- b) Mediterranean Region
- c) America

Q.19 What is the difference between conching and tempering of chocolate.

Q.20 Explain the different type of Blanching.

Q.21 Differentiate between the process and utility of FEFO and LIFO.

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