

No. of Printed Pages : 4

181211

Roll No.....

1st Year Annual Pattern (Re-app)

Branch : Hotel Management

Subject: Food Production Module-I

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

Q.1 The correct culinary term for coarsely cut root vegetables is:

- a) Mirepoix
- b) Paysanne
- c) Macedoine
- d) Julienne

Q.2 Food items for grilling must be seasoned:

- a) Just before cooking
- b) During cooking
- c) After cooking
- d) Not seasoned

Q.3 the correct thickening agent for a stew is:

- a) Liaison
- b) Wheat flour
- c) Corn flour
- d) Bread

Q.4 The temperature to start a roast is:

- a) 100°C
- b) 180°C
- c) 130°C
- d) 200°C

- Q.5 Cabbage is
a) Leaves b) Tuber
c) Root d) Fruit

- Q.6 A palette knife is used to:
a) Carve b) Peel
c) Scoop d) Lift

Section-B

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

- Q.7 Dried fruits are soaked prior to poaching.
Q.8 Roasts should be started at a low temperature.
Q.9 The heat source of salamander is below the grill bars.
Q.10 The culinary term “au four” describes baking in the over.
Q.11 Most vegetables are blanched prior to braising.
Q.12 The culinary term “Chinoise” refers to a conical strainer.

Section-C

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

- Q.13 Name any five types of root vegetables.
Q.14 Name any five types of stone fruits.

- Q.15 Name any five types of herbs.
Q.16 Define Cereals.
Q.17 What is the difference between cereals and pulses?
Q.18 Name any three types of chopping boards and their uses.
Q.19 What is the importance of personal hygiene in hospitality industry?
Q.20 Draw a neat labelled diagram showing the different cuts of chicken.
Q.21 What points must be kept in mind while selecting fish?
Q.22 Explain the method of making brown stock.

Section-D

Note: Long answer questions. Attempt any Two question out of Three Question. (2x8=16)

- Q.23 What are the basic mother sauces? Explain with recipes.
Q.24 Explain in detail the duties and responsibilities of a Executive chef.
Q.25 Classify Lamb/Mutton. Explain the cuts of lamb with the help of diagram and their uses.