

Q.23 Explain the coordination of kitchen with different departments of hotel?

Q.24 Write the uses and function of different small and large equipments used in kitchen?

### **SECTION-D**

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

Q.25 Give the classical brigade as given by chef Augustine Escoffier? What are the attributes of good chef?

Q.26 Highlight the different methods of cooking and explain any three in detail?

Q.27 Explain the different equipments and tools used in Food production?

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DHM 1001

### **Diploma in Hotel Management**

### **Subject : Food Production Module - I**

Time : 3 Hrs.

M.M. : 70

### **SECTION-A**

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

Q.1 Name the pan used for stir frying in china?

- a) wok
- b) skillet
- c) Charger
- d) Salting

Q.2 Chef In charge of Soup Station?

- a) Chef Poissonier
- b) Chef Potager
- c) Chef Entremettier
- d) Chef Patissier

Q.3 To cover small pieces of food with liquid and simmer on slow fire?

- a) Steaming
- b) Frying
- c) Boiling
- d) Stewing

- Q.4 Cooking Food surrounded by heat in Oven?
- a) Baking                  b) Poaching
- c) Boiling                  d) Roasting
- Q.5 An equipment with hot water to hold hot food?
- a) Bain Marie              b) Griller
- c) Tandoor                d) Fryer
- Q.6 Organizational Structure of a kitchen department?
- a) Brigade                b) Cuisine
- c) Outlet                 d) Appraisal
- Q.7 A unit with workspace on top and refrigerated unit below is?
- a) Grill                    b) Range
- c) Under counter          d) Tandoor

### SECTION-B

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

- Q.8 Define Cereals?
- Q.9 What is buffalo chopper?
- Q.10 What is the size of Julienne cut?

- Q.11 What is the temperature at which poaching takes place?
- Q.12 List five thickening agents?
- Q.13 What section does a Grade Manger Chef take of?
- Q.14 Mention any two dry methods of cooking?

### SECTION-C

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

- Q.15 Write the duties and responsibilities of executive chef?
- Q.16 Draw and explain modern kitchen brigade in a hotel?
- Q.17 What are effects of cooking on food?
- Q.18 How are vegetables classified and list the cuts of vegetables?
- Q.19 List the difference between cereals and pulses?
- Q.20 Explain different kinds of roasting?
- Q.21 Explain Spices and what are different parts of plants used as spices?
- Q.22 Explain the importance of personal hygiene while cooking?