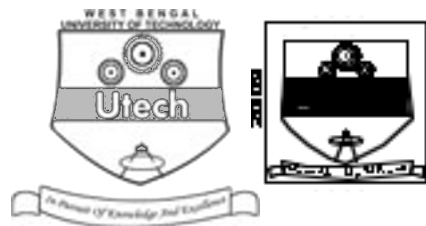


FOOD PRODUCTION (SEMESTER - 4)

CS / BHM / SEM-4 / HM-402 / 09



1.
Signature of Invigilator

2.
Signature of the Officer-in-Charge

Reg. No.

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Roll No. of the
Candidate

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CS / BHM / SEM-4 / HM-402 / 09
ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE – 2009
FOOD PRODUCTION (SEMESTER - 4)

Time : 3 Hours]

[Full Marks : 70

INSTRUCTIONS TO THE CANDIDATES :

1. This Booklet is a Question-cum-Answer Booklet. The Booklet consists of **32 pages**. The questions of this concerned subject commence from Page No. 3.
2. a) In **Group – A**, Questions are of Multiple Choice type. You have to answer the question in the space provided **against each question**.
b) For **Groups – B & C** you have to answer the questions in the space provided marked 'Answer Sheet'. Questions of **Group – B** are Short answer type. Questions of **Group – C** are Long answer type. Write on both sides of the paper.
3. **Fill in your Roll No. in the box** provided as in your Admit Card before answering the questions.
4. Read the instructions given inside carefully before answering.
5. You should not forget to write the corresponding question numbers while answering.
6. Do not write your name or put any special mark in the booklet that may disclose your identity, which will render you liable to disqualification. Any candidate found copying will be subject to Disciplinary Action under the relevant rules.
7. **Use of Mobile Phone and Programmable Calculator is totally prohibited in the examination hall.**
8. You should return the booklet to the invigilator at the end of the examination and should not take any page of this booklet with you outside the examination hall, **which will lead to disqualification**.
9. Rough work, if necessary is to be done in this booklet only and cross it through.

No additional sheets are to be used and no loose paper will be provided

FOR OFFICE USE / EVALUATION ONLY

Marks Obtained

Group – A								Group – B				Group – C				Total Marks	Examiner's Signature
Question Number																	
Marks Obtained																	

.....
Head-Examiner / Co-Ordinator / Scrutineer

4492 (08/06)



DO NOT WRITE ON THIS PAGE

**ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE – 2009****FOOD PRODUCTION
SEMESTERS - 4**

Time : 3 Hours]

[Full Marks : 70

GROUP – A**(Multiple Choice Type Questions)**1. Answer any *ten* questions by choosing the correct alternative : 10 × 1 = 10

i) “Carcass” is a term.

a) pork

b) beef.

ii) “Entrecote steaks” are taken from part.

a) sirloin

b) rump.

iii) Approximately weight of a “porter house steak” is

a) 500 gms

b) 650 gms.

iv) “Coleslaw” is a compound salad of

a) fruits

b) vegetables.

v) “Carotenoids” is a soluble pigment.

a) fat

b) protein.

vi) “Flavonoide” is a soluble pigment.

a) protein

b) water.

vii) The most recommended temperature for deep freezing is

a) – 18°C to – 40°C

b) – 8°C to – 20°C.



viii) Recommended temperature for pasteurization is

a) 80°C to 100°C

b) 40°C to 60°C



ix) "Pinwheel" is one type of

a) salad

b) sandwich.

x) "Crepinettes" is one type of sausages.

a) oval

b) flat.

xi) "Casings" are used to make

a) steaks

b) sausages.

xii) "Dehydration" is a method of food preservation.

a) bacteriostatic

b) bacteriocidal.

GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following.

3 ∞ 5 = 15

2. Define the following :

i) Dough

ii) Escalopes

iii) Fritters

iv) Gustaba

v) Mutanjan.

3. Write a short note on different types of pastas.



4. Write a short note on different types of savoury, spreads used in sandwiches.
5. Write a short note on different types of "Fillet steaks".
6. Define "Rechaufe". Shortly describe about the general direction for rechaufe cookery.



GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following.

3 ∞ 15 = 45

7. Describe about the lamb cuts, their joints, approx. weight and uses in cookery.
8. Define food preservation. Describe about the various long-term food preservation.
9. Define salad. Write the importance of salad. Describe about the various types of compound salads.
10. Briefly describe about the different types of milk products.
11. Define sandwiches. Describe about the various types of sandwiches.

END