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Name:	
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Invigilator's Signature :	

### CS/BHMCT/SEM-1/HM-101/2009-10 2009 FOOD PRODUCTION – I

Time Allotted: 3 Hours Full Marks: 70

The figures in the margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

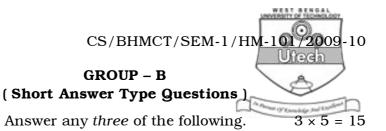
# GROUP – A ( Multiple Choice Type Questions )

1.	Cho	ose	the	correct	alternative	es	for	any	ten	of	the
	follo	wing	<b>;</b> :						10	× 1	= 10
	i)	"Sal	lsa" is	s a specia	ality item fro	m					
		a)	Mex	ico	b	<b>o</b> )	Italy	7.			
	ii)	"Taı	rtilla"	is a spec	ciality item f	ron	1				
		a)	Indi	a	b	<b>o</b> )	Mex	ico.			
	iii) "Enchillada" is a speciality item from										
		a)	Mex	ico	b	<b>o</b> )	Jap	an.			

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iv)	The	protein content in the f	lour i	is known as
1,	1110	protein content in the r	1041	The Planting by Exemple of the Confident
	a)	Carotenoid	b)	Gluten.
v)	"Saı	ıtéing" is a	hea	t method of cooking.
	a)	moist	b)	dry
vi)	"Chi	inois" is a	strai	ner.
	a)	stained	b)	conical
vii)	The	common recommended	l tem	perature for refrigerated
	tem	perature is		
	a)	0° C	b)	– 40° C.
viii)	"Pes	arattu" is a speciality it	em fr	rom
	a)	Andhra cuisine	b)	Tamil Nadu cuisine.
ix)	"Dh	aniwal korma" is specia	lity it	em from
	a)	Kerala	b)	Goa.
x)	Oliv	e oil is basically used in	١	cuisine.
	a)	Indian	b)	Italian
xi)	Brai	ising is a	heat	method of cooking.
	a)	dry	b)	moist.



- 2. Write a short note about the development of culinary art from middle ages to modern cookery.
- 3. Write a short note about Nouvelle cuisine.
- 4. Write a short note about Italian cuisine.
- 5. Write a short note on importance of HACCAP in food storage.
- 6. Write a short note on 'DO's for personal hygiene.

#### GROUP – C ( Long Answer Type Questions )

Answer any *three* of the following.  $3 \times 15 = 45$ 

- 7. Briefly describe about the Indian regional cuisine, its characteristics with menu example.
- 8. Briefly describe about the importance of cooking food and principles of balanced and healthy diet.

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9.	Define the following with basic rules and menu examples .					
	a)	Sautéing				
	b)	Broiling				

- c) Steaming
- d) Poaching
- e) Braising.
- 10. Briefly describe about the various types of pulses used in cookery and their characteristics.
- 11. Briefly describe about the various types of kitchen equipment and their uses in cookery.

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