



Name :

Roll No. :

Invigilator's Signature :

CS/BHMCT/SEM-1/HM-101/2011-12
2011
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. Choose the correct alternatives for the following : $10 \times 1 = 10$

i) Poeling is a method of

- a) pot roasting b) spit roasting
c) oven roasting d) grilling.

ii) Cuisine Minceur was a style of cooking developed by

- a) Michael Guerard b) Augustine Escoffier
c) H. Gault d) Millan.

iii) The protein present in meat is

- a) Myosin b) Legumin
c) Gluten d) Albumen.



GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following. $3 \times 5 = 15$

2. Briefly explain the various methods of heat transfer. State the basic principle of microwave cookery.
3. Name five large equipment used in the kitchen and briefly explain the function of each.
4. What is a balanced diet ? According to HACCP, what points should be considered while storing and handling food ?
5. Name six cereals and briefly comment on any one based on area of origin and use.
6. Explain in brief any five reasons for cooking food.

GROUP – C

(Long Answer Type Questions)

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

7. Define a stock. Name the types of stocks. Briefly describe the step by step procedure of preparation and storage of fish stock.
8. What do you mean by fumigation ? Name three basic sanitizers that can be used in the kitchen. Briefly explain ten personal hygiene points that should be observed by kitchen personnel.

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9. Demonstrate the various methods of cooking with the help of a chart. Explain in detail, the various methods of cooking where fat or oil is used as a medium.
10. Name the various foundation ingredients used in the kitchen. Draw the basic structure of an egg. What are the quality points that should be checked while selecting eggs ?
11. Classify vegetables with two examples of each category. What are quality parameters one should look for while selecting vegetables ?

