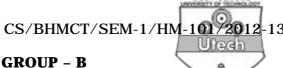
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CS/BHMCT/SEM-1/HM-101/2012-13										
2012										
FO	UNI	<b>DAT</b>	ION COURSE IN F	00	D PRODUCTION-I					
Time Allotted : 3 Hours					Full Marks: 70					
		The	e figures in the margin in	ndica	te full marks.					
Cai	ndida	ates a	are required to give their as far as pra							
GROUP - A										
( Objective Type Questions )										
1.	. Choose the correct alternatives for the following : $10\times 1 = 10$									
					10 x 1 = 10					
	i)	Jaro	linere is							
		a)	cut of meat	b)	cut of fish					
		c)	cut of vegetable	d)	none of these.					
	ii)	Rattanjosh is used in regional cuisine								
		a)	Kashmir	b)	Tamil Nadu					
		c)	Bengal	d)	Mughlai.					
	iii)	Shitake is a type of								
		a)	Herb	b)	Spice					
		c)	Vegetable	d)	none of these.					

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## CS/BHMCT/SEM-1/HM-101/2012-13

iv)	Pasta is widely consumed in the region of						
	a)	France	b)	Italy (VExecutely and Explana)			
	c)	India	d)	England.			
v)	Braising is a combination of						
	a)	Poaching & Roasting					
	b)	Roasting & boiling					
	c)	c) Roasting & Stewing					
	d)	Roasting & Steaming.					
vi)	The protein coil that holds an egg yolk in it's position is called						
	a)	Chalazae	<b>b</b> )	Pee Wee			
	c)	Salmonella	d)	Vitelline membrane.			
vii)	Blending-means <i>Grinding/Mixing</i> two or more ingredients thoroughly.						
viii)	Mis-en-place means <i>Ingredients in It's place/Everything</i> in its place.						
ix)	<ul><li>ix) Baghar is an Indian style of Marinating/Tempering food.</li><li>x) 1 pound (lb) is equal to</li></ul>						
x)							
	a)	600 gm	b)	100 g			
	c)	454 gm	d)	550 gm.			
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## GROUP - B ( Short Answer Type Questions )

Answer any three of the following.

- 2. Write a short note about the Nouvelle cuisine.
- 3. Describe about the "Aims and objects of cooking food".
- 4. Define HACCP. Write down the importance of HACCP in food handling.
- 5. Explain the importance of personal hygiene.
- 6. Write a short note on "Action of heat on food".

## **GROUP - C** ( Long Answer Type Questions )

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

- 7. Explain at least five methods of cooking and equipments used for the same.
- 8. How are kitchen equipments classified. Name and explain five large kitchen equipment and their uses.
- 9. What are the points to be considered while storing & handling food. What is the importance of personal hygiene in the kitchen.
- 10. A hotel uses many commodities in food preparation. Considering it choose any five commodities and explain about their uses in dish preparations.
- 11. Indian regional cuisine is vast and vivid. Considering it choose five popular regions of the country and explain about their characteristics, spices used and famous dishes.

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