



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHM(OLD)/SEM-1/HM-102/2009-10**

**2009**

**FOOD PRODUCTION**

*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**

**( Objective Type Questions )**

1. Explain the following terms : 10 × 1 = 10
- i) Abats
  - ii) Au feu
  - iii) Ballotine
  - iv) Barquette
  - v) Champignons
  - vi) Chinois
  - vii) Cordon bleu
  - viii) Crepe
  - ix) Fumet
  - x) Marmite.

CS/BHM(OLD)/SEM-1/HM-102/2009-10



**GROUP – B**

**( Short Answer Type Questions )**

Write short notes on any *three* of the following.  $3 \times 5 = 15$

2. State the aims and objectives of coding.
3. Define stock. Explain any three types of stock.
4. Write a short note on 'Nouvelle cuisine'.
5. State various heat production equipment in kitchen and discuss energy conservator.
6. How should one hygienically handle food ?

**GROUP – C**

**( Long Answer Type Questions )**

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

7. What factors contribute to the concept of texture ? Explain various correct and incorrect textures.
8. Discuss elaborately the attributes of a kitchen personnel.
9. State elaborately the duties and responsibility of a chef.
10. Draw an organization chart of a large kitchen of a Five Star Hotel.
11. What are the spices used in Western and Indian cookery ? Write a brief note on any three.