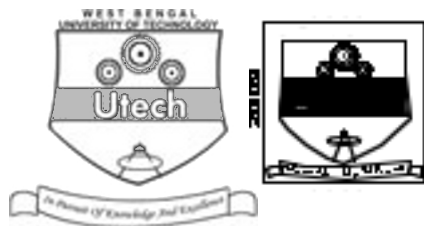


FOOD PRODUCTION-II (SEMESTER - 2)

CS / BHM(New) / SEM-2 / HM-201 / 09



1.
Signature of Invigilator

2. Reg. No.

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Roll No. of the Candidate

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

CS / BHM(New) / SEM-2 / HM-201 / 09
ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE - 2009
FOOD PRODUCTION-II (SEMESTER - 2)

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 Objective type. You have to answer the questions in the space provided marked "**Answer Sheet**".
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.

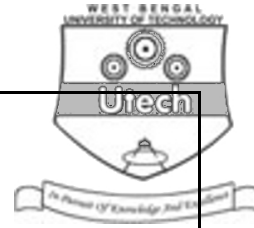
No additional sheets are to be used and no loose paper will be provided

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



DO NOT WRITE ON THIS PAGE



FOOD PRODUCTION-II

SEMESTER - 2



Time : 3 Hours]

[Full Marks : 70

GROUP – A

(Objective Type Questions)

1. Answer any *ten* from the following : 10 × 1 = 10
- i) "Liter" is the measurement unit of (weight/volume).
 - ii) "Aspic" is a one type of (jelly/fond).
 - iii) "Durum" wheat flower is used to prepare (noodles/pasta).
 - iv) "Consommé" is a (thin/thick) soup.
 - v) "Gazpacho" is a national soup of (Italy/Spain).
 - vi) In western culinary terms "cepes" means (pancake/mushroom).
 - vii) "A'la crecy" means the dish containing (egg/carrots).
 - viii) After killing meat must be hung at (3°C/ 15°C).
 - ix) Roughly cut vegetables known as (macedoine/ moirpoix).
 - x) "Chinois" is a (stainer/conical stainer).
 - xi) "Blood" is used for (thickening/flavoured) the sauce.
 - xii) The colour of "Hollandaise" sauce is (orange/yellow).



4

GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following.



3 × 5 = 15

2. Write a short note about the receiving and storage area of the kitchen.
3. Write a short note about the principles of Baking.
4. Write a short note about the various types of thickening agents uses in sauces.
5. Briefly describe about the duties and responsibility of larder cook.
6. Describe about the various types of nuts use in bakery.

GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following.

3 × 15 = 45

7. Briefly describe about the basic preparation of different types of batter, dough and marinades.
8. Briefly describe about the different types of ingredients uses in bakery and their role in bakery.
9. Define soup. Describe classification of soup with examples.
10. Define sauce. Write the importance of sauce. Describe the mother sauces and their derivatives.
11. Describe about the characteristic, ingredients used and cooking methods of various regional cuisine of India.

END