Name :	
Roll No. :	A fame (Y Kambdy Rel Under
Invigilator's Signature :	

# CS/BHMCT (NEW)/SEM-2/HM-201/2011 2011 FOOD PRODUCTION – II

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 any *ten* of the following :  $10 \times 1 = 10$ 
  - i) Au Blue means
    - a) baked
    - b) roast.
  - ii) Aspic is a
    - a) stew
    - b) transparent jelly.
  - iii) Baba is
    - a) a Cake
    - b) an Éclairs.
  - iv) Bonbon is a ..... confectionery.
    - a) Dough
    - b) Sugar.

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- v) Cepes means
  - a) pancake
  - b) kind of mushroom.
- vi) Jus means
  - a) juice
  - b) gravy.
- vii) Emulsification means ..... one liquid with another.
  - a) separation
  - b) blending.
- viii) Slicing means cutting into ..... pieces.
  - a) long narrow
  - b) thin.
- ix) Starch is used as a
  - a) Glaze
  - b) Liaison.
- x) Bercy is a derivative of ..... sauce.
  - a) white
  - b) brown.
- xi) Tutti-frutti means
  - a) ice-cream
  - b) mixed fruit.
- xii) Vin is a derivative of ..... sauce.
  - a) brown
  - b) ve lou te.

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GROUP – B ( Short Answer Type Questions )

Answer any three of the following.

- 2. Write down the basic principles of baking.
- 3. Write down the importance of Garnishing.
- 4. Write down a short note about the receiving area.
- 5. Describe about the Brunch concept.
- 6. Give an introduction about meat cookery.

### $\mathbf{GROUP}-\mathbf{C}$

## (Long Answer Type Questions)

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

- 7. Define soup. Briefly describe about the different types of soup.
- 8. Define sauces. Describe about the different types of sauces and their derivatives.
- 9. Briefly describe about the duties and responsibility of Executive Chef.
- 10. Briefly describe about the duties and responsibility of Grade Manager.
- 11. Give an introduction about the Indian regional cuisine with regional characteristics and speciality menu example.

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