	Utech
Name:	
Roll No.:	A plane of Exercising and Explana
Invigilator's Signature :	

CS/BHMCT (NEW)/SEM-2/HM-201/2012 2012

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

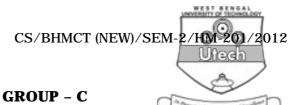
(Objective Type Questions)

1.	Fill	in the blanks with correct alternative	ves any ten of the
	follo	owing :	$10\times1=10$
	i)	'Au four' means in t	he oven.
			(baked / roast)
	ii)	'Aspic' is a (stew	/ transparent jelly)
	iii)	'Baba' is a	(dough / Éclairs)
	iv)	'Bonbon' is a	
		(dough / s	sugar confectionery)
	v)	'Cepes' means	
		(pancake /	kind of mushroom)
	vi)	'Jus' means	(juice / gravy)
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CS/BHMCT (NEW)/SEM-2/HM-201/2012 'Emulsification' means (separation / blending one liquid with another) viii) 'Slicing' means cutting into (long narrow / thin pieces) 'Starch' is used as a ix) (Glaze / Liaison) x) 'Vin' is a derivative of (Brown sauce / Veloute sauce) 'Bercy' is a derivative of xi) (white sauce / brown sauce) xii) 'Gazpacho' is a national soup of (Mexico / Spain) **GROUP - B** (Short Answer Type Questions) Answer any *three* of the following. $3 \times 5 = 15$

- 2. What are the basic principles of Baking?
- 3. Write down the importance of Garnishing.
- 4. Write down a short note on 'Brunch concept'.
- 5. Describe about the various types of marinades.
- 6. What are the importances of sauces? Describe.

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(Long Answer Type Questions)

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

- 7. Define soup. Describe about the different types of soup with their examples.
- 8. Define sauces. Describe about the different types of sauces and their derivatives.
- 9. Explain the duties and responsibilities of Executive Chef.
- 10. Write down the duties and responsibilities of Grade Manager.
- 11. Define seafood. Describe their types and uses in cookery.

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