



Name : .....

Roll No. : .....

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 alternatives any *ten* of the following : 10 × 1 = 10
  - i) 'Au four' means ..... in the oven.  
( baked / roast )
  - ii) 'Aspic' is a ..... ( stew / transparent jelly )
  - iii) 'Baba' is a ..... ( dough / Éclairs )
  - iv) 'Bonbon' is a .....  
( dough / sugar confectionery )
  - v) 'Cepes' means .....  
( pancake / kind of mushroom )
  - vi) 'Jus' means ..... ( juice / gravy )



- vii) 'Emulsification' means .....  
( *separation / blending one liquid with another* )
- viii) 'Slicing' means cutting into .....  
( *long narrow / thin pieces* )
- ix) 'Starch' is used as a .....  
( *Glaze / Liaison* )
- x) 'Vin' is a derivative of .....  
( *Brown sauce / Veloute sauce* )
- xi) 'Bercy' is a derivative of .....  
( *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 × 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.



**GROUP - C**

**( 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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