



Name :
Roll No. :
Invigilator's Signature :

CS/BHMCT/SEM-2/HM-201/2013

2013

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 × 1 = 10

- i) In modern kitchen hierarchy top boss of kitchen is
- a) Executive Chef b) Sous Chef
- c) Chef de partie d) Kitchen Steward.
- ii) Larder section is also known as
- a) Cold kitchen b) Banquet kitchen
- c) Satellite kitchen d) Staff kitchen.
- iii) French term of pancake is
- a) Au four b) Crepe
- c) Jus d) None of these.



- iv) Egg yolk can be used as
- a) binding agent b) thickening agent
c) both (a) & (b) d) None of these.
- v) Au gratin means
- a) Baked b) Gratinated
c) Poached d) Boiled.
- vi) Green turtle soup hails from
- a) Britain b) France
c) Greece d) Spain.
- vii) Equal quantity of flour & butter mixed together is called
- a) Panada b) Roux
c) Burre Marie d) Bain Marie.
- viii) The term 'Estouffade' means
- a) Roast Gravy b) Brown Sauce
c) Brown Gravy d) None of these.
- ix) The meat protein is called
- a) Lecithin b) Collagen
c) Myosine d) Cray fish.
- x) Gherkin is used for the preparation of
- a) Mayonnaise sauce b) Tartare sauce
c) Apple sauce d) Bechamel sauce.
- xi) Ham is a product of
- a) Poultry b) Vegetables
c) Pork d) Fish.
- xii) Demiglace is derivative of
- a) Bechamel sauce b) Veloute sauce
c) Espagnole sauce d) None of these.



GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following. $3 \times 5 = 15$

2. Write down five names of consomme with their garnishes.
3. Draw a layout of store room. Write workflow system in store.
4. What is paste ? Describe types of paste used in Indian food preparation.
5. Give an introduction on meat cookery.
6. Define the following terms :
 - i) Mire poix
 - ii) Rouse
 - iii) Brunch
 - iv) Fermentation.

GROUP – C

(Long Answer Type Questions)

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

7. Classify fish with example. Name four international fish preparations. What are the points to be considered while selecting fish ? $4 + 4 + 7$
 8. Give an introduction on Indian basic gravies. Write down preparation of white gravy. $5 + 10$
 9. List five most commonly used kitchen equipment and describe their utility in the kitchen. $10 + 5$
 10. Write down the duties & responsibilities of Sous Chef.
 11. Write a detailed note on different Indian regional cuisines.
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