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Name:	\$
Roll No.:	A Alama Williamship and Explana
Inviailator'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 :

 $10 \times 1 = 10$ 

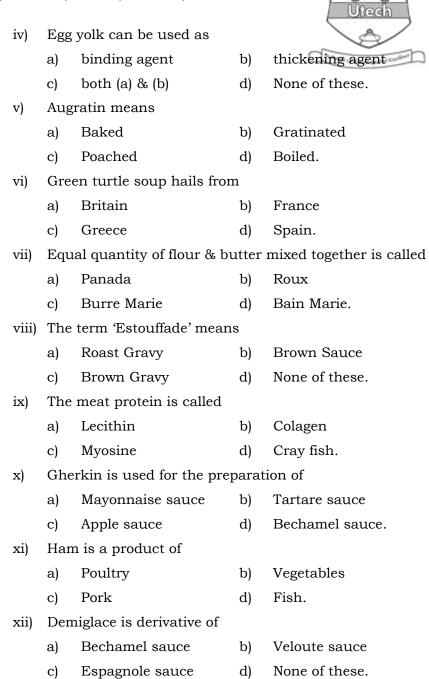
- In modern kitchen hierarchy top boss of kitchen is i) **Executive Chef** Sous Chef a) b) Chef de partie Kitchen Steward. d) c) Larder section is also known as ii) Cold kitchen Banquet kitchen a) b) Staff kitchen. Satellite kitchen d)
- iii) French term of pancake is
  - a) Au four
- b) Crepe

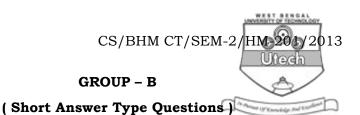
c) Jus

d) None of these.

2013 [Turn over

### CS/BHM CT/SEM-2/HM-201/2013





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.