Time: 3 Hours 1

### FOOD PRODUCTION / COMMODITY (SEMESTER - 2)

# CS/BHM (OLD)/SEM-2/HM-202/09 Signature of Invigilator Reg. No. Signature of the Officer-in-Charge Roll No. of the Candidate CS/BHM (OLD)/SEM-2/HM-202/09 ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE – 2009 FOOD PRODUCTION / COMMODITY (SEMESTER - 2)

### **INSTRUCTIONS TO THE CANDIDATES:**

- 1. This Booklet is a Question-cum-Answer Booklet. The Booklet consists of **32 pages**. The questions of this concerned subject commence from Page No. 3.
- 2. a) In **Group A**, Questions are of True/False type. You have to write T or F in the box provided **against each question**.
  - b) For Groups B & C you have to answer the questions in the space provided marked 'Answer Sheet'. Questions of Group B are Short answer type. Questions of Group C are Long answer type. Write on both sides of the paper.

[Full Marks: 70

- 3. **Fill in your Roll No. in the box** provided as in your Admit Card before answering the questions.
- 4. Read the instructions given inside carefully before answering.
- 5. You should not forget to write the corresponding question numbers while answering.
- 6. Do not write your name or put any special mark in the booklet that may disclose your identity, which will render you liable to disqualification. Any candidate found copying will be subject to Disciplinary Action under the relevant rules.
- 7. Use of Mobile Phone and Programmable Calculator is totally prohibited in the examination hall.
- 8. You should return the booklet to the invigilator at the end of the examination and should not take any page of this booklet with you outside the examination hall, **which will lead to disqualification**.
- 9. Rough work, if necessary is to be done in this booklet only and cross it through.

### No additional sheets are to be used and no loose paper will be provided

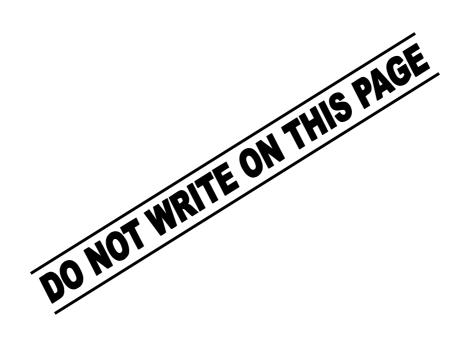
## FOR OFFICE USE / EVALUATION ONLY Marks Obtained Group - A Group - B Group - C Question Number Marks Obtained Marks Obtained

Head-Examiner/Co-Ordinator/Scrutineer

2259 (05/06) (O)









### FOOD PRODUCTION / COMMODITY SEMESTER - 2

Time: 3 Hours]

Full Marks: 70

### **GROUP - A**

### (True / False Type Questions)

1.	Write	e T fo	wing:	10 × 1 = 10		
	i)	Broth is thickened with corn flour.				
		a)	True	b)	False	
	ii)	Cod	conut is a stoned fruit.			
		a)	True	b)	False	
	iii)	Asparagus is a bulbous vegetable.				
		a)	True	b)	False	
	iv)	Cardamon is an ingredient of a cloute.				
		a)	True	b)	False	
	v)	A stock should always be boiled.				
		a)	True	b)	False	
	vi)	Acid helps in coagulation of protein.				
		a)	True	b)	False	
	vii)	Gorgonzola is a blue veined cheese.				
		a)	True	b)	False	
	viii)	Fish should be stored at a freezing temperature.				
		a)	True	b)	False	
	ix)	Blood is used as thickening agent.				
		a)	True	b)	False	
	x)	Clarification of consommé is done with the help of 'clear meat'.				
		a)	True	b)	False	



### **GROUP - B**

### (Short Answer Type Questions)

Answer any three of the following questions

 $3 \times 5 = 15$ 

- 2. Explain the principle of storing.
- 3. What is the difference between bulbs and tubers?
- 4. What are stoned fruits? Give two examples.
- 5. How is tea processed? Name few varieties of tea.
- 6. What are the differences between herbs and spices?
- 7. What are the principles of refrigeration?

### **GROUP - C**

### (Long Answer Type Questions)

Answer any *three* of the following questions.

 $3 \times 15 = 45$ 

- 8. Classify the different methods of cooking with examples.
- 9. What is consommé and how is it clarified? Name five classical soups with their country of origin.
- 10. Define and classify sauce. Write in detail the preparation of hot and cold emulsified sauce.
- 11. Define stock. Give the recipe of brown stock.
- 12. Classify cheese with two examples of each category. State the manufacturing process of cheese.

**END**