

Name :

Roll No. :

Invigilator's Signature :

**CS/BHMCT(NEW)/SEM-3/HM-301/2009-10
2009**

FOOD PRODUCTION

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 of the following :

10 × 1 = 10

- i) SPS is the short form of
 - a) Standard Price Specification
 - b) Standard Particular Specification
 - c) Standard Purchase Specification
 - d) none of these.
- ii) Kashmiri green tea is also known as
 - a) Mawa
 - b) Kheer
 - c) Kawa
 - d) none of these.
- iii) EOQ is
 - a) Economic Order Quantity
 - b) Economically Order Quantity
 - c) Economic Order Quantum
 - d) none of these.



iv) If raw egg and raw fish are stored on the same rack, which one will get contaminated first ?

- a) Egg
- b) Fish
- c) None of these
- d) Both of these.

v) Which one of the following ingredients is exclusively used in Bengali cuisine ?

- a) All Spice
- b) Five Spice
- c) Panch Phoron
- d) Mixed Spice.

vi) Which one is not a Steak ?

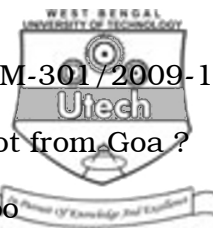
- a) Fillet Steak
- b) Entrecote
- c) T-Bone
- d) Steak Tartare.

vii) Which of the following is not a poultry cut ?

- a) Drumstick
- b) Supreme
- c) Thigh
- d) Sirloin.

viii) Which is the Indian version of tempering ?

- a) Flash Fry
- b) Bagar
- c) Tempura
- d) None of these.



- ix) Which of the following preparations is not from Goa ?
- a) Sorpotel b) Vindaloo
- c) Ambotik d) Haleem.
- x) A very spicy dish from Andhra Pradesh and whose name is a synonym of a business class of people from that region is
- a) Chugur b) Chettinad
- c) Osmania d) Rogini.

GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following. 3 × 5 = 15

2. What is a Bin Card ? Draw the format of a Bin Card.
3. What are the aspects to be considered while preparing a menu for Industrial Catering ?
4. As a Store Manager what are the steps that can be taken to minimize the procurement cost of food supplies in the hotel ?
5. What is standard purchase specification ? How is it related to food cost ?
6. Write short notes on the following :
 - i) Wazwan
 - ii) Rennet.



GROUP – C

(Long Answer Type Questions)

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

7. What are the basic principles of volume feeding ? You are to operate a school hostel of 500 children. Prepare a three course cyclic menu for seven days and justify. $10 + 5$
8. Classify the various types of cheese with two varieties of each. Name 5 dishes where cheese is used. $10 + 5$
9. What are the basic rules for storing cooked food in a refrigerator ? You have one refrigerator in your small outlet kitchen and you need to store various types of cooked and uncooked food commodities. Keeping in view the proper storage rule, draw the refrigerator racks mentioning what kind of food is required to be stored in these racks. $7 + 8$
10. What are the basic principles for preserving milk ? Discuss about the various types of milk with a brief on each. $3 + 12$
11. Write the differences between any *five* of the following :
 $5 \times 3 = 15$
 - a) Pressed meat and Smoked meat
 - b) Ham and Bacon
 - c) FIFO and FEFO
 - d) Pulao and Biryani
 - e) Sheermal and Kulcha
 - f) Uttapam and Uppma.

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