Name : ………………………………………………………

Roll No. : ………………………………………………………

Invigilator's Signature : ………………………………………

CS/BHMCT (NEW)/SEM-3/HM-301/2010-11

2010-11

FOOD PRODUCTION OPERATION – I

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.
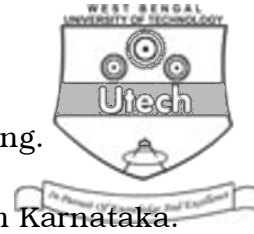
GROUP – A
(Objective Type Questions)

1. State whether the following statements are True or False :

                                        10 × 1 = 10

    i)   Parmesan is an Italian cheese.

    ii) SPS stands for standard price specification.

    iii) Kawa is Kashmiri green tea.

    iv) Lait is the French term for cheese.

    v)   If raw egg and raw fish is stored on the same rack, fish will get contaminated first.

    vi) Panch Phoron is exclusively used in Assamese Cuisine.

    vii) Brie is a soft cheese.

[Turn over

viii) Bagar is the Indian version of tempering.

ix) Sorpotel is a chicken preparation from Karnataka.

x) Chettinad is a very spicy dish from Andhra Pradesh and this name is a synonym of business class of people from that region.

GROUP – B
(Short Answer Type Questions)
Answer any *three* of the following.   3 × 5 = 15

2. State and briefly explain the various forms and formats used in stores.

3. Draw and label the various cuts of lamb.

4. What are the steps that should 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. What is the difference between ham and bacon ?

GROUP – C
(Long Answer Type Questions)
Answer any *three* of the following.   3 × 15 = 45

7. Classify pasteurized milk on the basis of its fat content. What is BST ? State and explain at least ten types of milk products.   5 + 3 + 7

8. Briefly explain the manufacturing process of cheese. State the various types of cheese. Name five dishes where cheese is used. 4 + 6 + 5

9. What is volume feeding ? You are to operate a college hostel of 500 students. Prepare a three course cyclic menu for seven days and justify as to why this menu. 5 + 10

10. Draw and label the various cuts of beef. State and explain at least five kinds of beef steaks. 10 + 5

11. Write any *five* differences between the following ; 5 × 3

   a) Bacon and green bacon

   b) Appam and Appalam

   c) EOQ and re-order levels

   d) Dosa and Uttapam

   e) Wazwan and Waza

   f) Avial and Thoran.

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