

Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHMCT (NEW)/SEM-3/HM-301/2011-12  
2011**

**FOOD PRODUCTION OPERATIONS-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**

**( Multiple Choice Type Questions )**

1. Choose the correct alternatives for the following :

10 × 1 = 10

- i) 'Wazwan' is a community feast from the state of  
a) Kashmir                                      b) Goa  
c) Kerala                                         d) Maharashtra.
- ii) 'Poitabhat' is a traditional and favourite dish during  
summer in the state of  
a) Assam                                         b) West Bengal  
c) Andhra Pradesh                              d) Gujarat.
- iii) 'Leg of Mutton' is a cut of meat from the carcass of  
a) Beef    b) Lamb  
c) Mutton                                         d) Pork.



- iv) 'Green bacon' is a bacon which is
- a) cured but unsmoked
  - b) smoked but uncured
  - c) only sauté ed
  - d) smoked and cured.
- v) The part of the beef carcass from which an entrecote steak is obtained is
- a) thin flank
  - b) brisket
  - c) sirloin
  - d) shin.
- vi) Feta is a famous cheese from
- a) Italy
  - b) France
  - c) Switzerland
  - d) Greece.
- vii) Bisi-Bele-Huliana is a preparation from the state of
- a) Tamil Nadu
  - b) Karnataka
  - c) Andhra Pradesh
  - d) Punjab.
- viii) A famous ham from France is
- a) Bayonne
  - b) Parma
  - c) Braden
  - d) West Phalian.
- ix) Berliners is an example of a
- a) Ham
  - b) Bacon
  - c) Cheese
  - d) Sausage.
- x) During 'pasteurization', milk is heated to a temperature of
- a) 70·2°C
  - b) 71·1°C
  - c) 73·7°C
  - d) 71·7°C.



**GROUP – B**

**( Short Answer Type Questions )**

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

2. Briefly explain the step by step process in manufacture of cheese.
3. Discuss the salient features of an institutional catering operation.
4. What is a bin card ? Discuss with the help of a format.
5. List the SPS of any *one* of the following :
  - a) Beef
  - b) Lamb.
6. What are the differences between Ham and Bacon ? State with at least two examples of each.

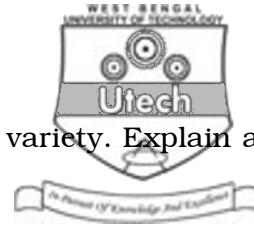
**GROUP – C**

**( Long Answer Type Questions )**

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

7. a) Discuss in detail, about any *two* of the following Indian regional cuisines with emphasis on geographical factors, main ingredients used, specially dishes and festival menus :
  - a) Kashmiri cuisine
  - b) Goan cuisine
  - c) Bengali cuisine.
8. Write a comparative study of the cuisines of Tamil Nadu & Kerala. List three differences and similarities between the two cuisines.

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9. Classify cheese with two examples of each variety. Explain at least five types of milk in detail.
10. Write short notes on any *three* of the following :
  - a) Pressed meat
  - b) Smoked meat
  - c) Bacon
  - d) Gammon.
11. Using any one regional Indian menu as the theme, plan a banquet menu for a wedding for 300 people. List your indents for the same and give a cost estimate.

