



Name :

Roll No. :

Invigilator's Signature :

CS/BHMCT(N)/SEM-3/HM-301/2012-13

2012

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 : $10 \times 1 = 10$

i) Gallentine is mainly made with

- a) poultry meat b) pork meat
c) beef meat d) none of these.

ii) Rogan-Josh is a popular dish from

- a) Tamil Nadu b) Kerala
c) Goa d) Kashmir.

iii) A cylindrical clay oven used in cooking & baking is known as

- a) mitti ka oven b) clay oven
c) tandoor d) aag ka gola.

3019(N)

[Turn over



GROUP – B

(Short Answer Type Questions)

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

2. What is standard purchase specification ? How is it related to food cost ?
3. Write a short note on production work-flow in catering industry.
4. Briefly explain the step by step process in manufacture of cheese.
5. Write a short note on "Points to be considered while planning a Banquet Menu".
6. Discuss the salient features of an institutional catering operation.

GROUP – C

(Long Answer Type Questions)

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

7. Draw and label the various cuts of Beef. State and explain at least five kinds of beef steaks.
8.
 - a) State various principles involved in bread making.
 - b) Explain the role of each ingredients used in bread making. Name five international breads with their country of origin.
9. Plan a cyclic menu for an industrial canteen for lunch, which serves 500 people. Food cost per person is Rs. 25. State the advantages of cyclic menu.

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10. Briefly discuss about 'Bengali Cuisine' with speciality items.

11. Write short notes on any *three* of the following : 3×5

- a) Smoked meat
- b) forcemeat
- c) Bacon
- d) Gallentine.

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