Name :	
Roll No. :	An Annual Vi Consider 2nd Excland
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)

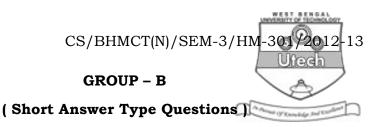
- 1. Choose the correct alternatives for the following :  $10 \times 1 = 10$ 
  - i) Gallentine is mainly made with
    - a) poultry meat b) pork meat
    - c) beef meat d) none of these.
  - ii) Rogan-Josh is a popular dish from
    - a) Tamil Nadu b) Kerala
    - c) Goa d) Kashmir.
  - iii) A cylindrical clay oven used in cooking & baking is known as
    - a) mitti ka oven b) clay oven
    - c) tandoor d) aag ka gola.

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iv)	Which of the following is not a poultry cut?				
	a)	Thigh	b)	Rump	
	c)	Drumstick	d)	Supreme.	
v)	Trai	mi is a type of			
	a)	ladle	b)	copper plate	
	c)	fork	d)	spoon.	
vi)	Which of the following preparations is not from Goa ?				
	a)	Haleem	b)	Ambotik	
	c)	Vindaloo	d)	Sorpotel.	
vii)	Coc	um is used as a			
	a)	binding agent	b)	thickening agent	
	c)	sweetening agent	d)	souring agent.	
viii)	Parma is a type of				
	a)	herb	b)	sausage	
	c)	ham	d)	cheese.	
ix)	Famous ham from France is				
	a)	West Phalian	b)	Braden	
	c)	Parma	d)	Bayonne.	
x)	During 'pasteurization' milk is heated to a temperature				
	a)	70·2° C	b)	71·7° C	
	c)	73·7° C	d)	71·1° C.	

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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.
- 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.  $3 \times 15 = 45$ 

- 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 :
  - a) Smoked meat
  - b) Forcemeat
  - c) Bacon
  - d) Gallentine.

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