	Utech
Name:	
Roll No. :	Property (or Complete point Excellent)
Invigilator's Signature :	

### CS/BHMCT(N)/SEM-4/HM-401/2010 2010

### FOOD PRODUCTION OPERATION - II

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 )

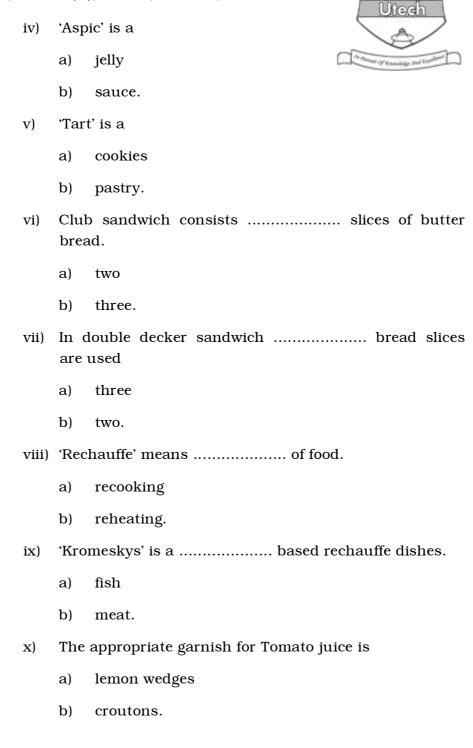
1.	Cho	ose	the	correct	alternatives	for	any	ten	of	th	
	follo	owing	<b>;</b> :		$10 \times 1 = 1$						
	i)	'Broiche' is a roll.									
		a)	Frei	nch							
		b)	Din	ner.							
	ii)	'Aida' is a based compound salad.									
		a)	vege	etable							
		b)	fish								
	iii)	'Waldorf is a based compound salad.									
		a)	fish								

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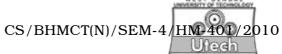
fruit.

b)

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- xi) The appropriate garnish for fruit cocktail is
  - a) sugar
  - b) cherry.

## GROUP – B ( Short Answer Type Questions )

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

- 2. Write a short note about the various types of dough and their preparation method.
- 3. Write a short note about the various types of raising agents and their uses.
- 4. Write a short note about the various cooking methods of potato preparation.
- 5. What are the differences between accompaniments and garnish? Write the importance of garnishing.
- 6. Write down five popular international dishes with their accompaniments.

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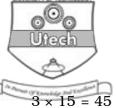
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#### (Long Answer Type Questions)

Answer any three of the following.



- 7. Define menu. Briefly describe about the various types of menu and factors that are important for menu planning.
- 8. What do you mean by convenience food? Write the role of convenience food, its advantage and disadvantages.
- Define salad. Briefly describe about the various simple and compound salads with their ingredients and dressing.
- 10. Define sandwich. Briefly describe about the various types of sandwiches.
- 11. Define 'Rechauffe'. Briefly describe about the general directions for reheating of food. Give three examples of fish Rechauffe dishes.

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