



Name :

Roll No. :

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. Choose the correct alternatives for any *ten* of the following : 10 × 1 = 10

i) 'Broiche' is a roll.

- a) French
- b) Dinner.

ii) 'Aida' is a based compound salad.

- a) vegetable
- b) fish.

iii) 'Waldorf' is a based compound salad.

- a) fish
- b) fruit.



- iv) 'Aspic' is a
 - a) jelly
 - b) sauce.
- v) 'Tart' is a
 - a) cookies
 - b) pastry.
- vi) Club sandwich consists slices of butter bread.
 - a) two
 - b) three.
- vii) In double decker sandwich bread slices are used
 - a) three
 - b) two.
- viii) 'Rechauffe' means of food.
 - a) re cooking
 - b) reheating.
- ix) 'Kromeskys' is a based rechauffe dishes.
 - a) fish
 - b) meat.
- x) The appropriate garnish for Tomato juice is
 - a) lemon wedges
 - b) croutons.



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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GROUP – C

(Long Answer Type Questions)

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

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.
9. 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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