	Utech
Name :	
Roll No.:	A Spring of Exercising 2nd Explored
Invigilator's Signature :	

CS/BHMCT (NEW)/SEM-4/HM-401/2011 2011

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 (Multiple Choice Type Questions)

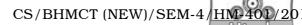
- 1. Choose the correct alternatives for any ten of the following: $10 \times 1 = 10$
 - i) Rechauffe means of food.
 - a) re-heating
 - b) re-cooking.
 - ii) Suggested garnish of tomato juice is
 - a) lemon wedges
 - b) lemon slice.
 - iii) Suggested accompaniment of melon is
 - a) ginger powder
 - b) black salt.

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iv) Dalila is a based salad.

	a)	fish (V Exemple) and Exemple	
	b)	fruit.	
v)	Aida	a is a based salad.	
	a)	meat	
	b)	vegetable.	
vi)	Jow	ar is a	
	a)	pulse	
	b)	cereal.	
vii)	Sesa	ame seed is a seed.	
	a)	nut	
	b)	oil.	
viii)	Marjoram is flavoured herb.		
	a)	an orange	
	b)	a lemon.	
ix)	Asafoetida is a kind of		
	a)	herbs	
	b)	condiments.	
x)	Indian culinary terms of celery seeds is		
	a)	sunthi	
	b)	radhuni.	
xi)	Dill is a		
	a)	spice	
	b)	herb.	
xii)	There are bread slices used in preparation of club sandwich.		
	a)	two	
	b)	three.	
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GROUP - B (Short Answer Type Questions)

Answer any three of the following.

 $3 \times 5 = 15$

- 2. Write a short note about the factors that effect the menu planning.
- 3. Write a short note about the different types of raising agent uses in cookery.
- 4. Write a short introduction about the Indian fast food.
- 5. Define dough. Write down the different types of dough.
- 6. Write down the role of convenience foods in fast food operation.

GROUP - C

(Long Answer Type Questions)

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

- 7. Define Rechauffe. Briefly describe the general directions for reheating of food. Give examples of three meat Rechauffe items.
- 8. Define Pizza. Describe the different types of Pizza.
- 9. Define sandwiches. Describe the different types of sandwiches.
- 10. Briefly describe the different types of nuts and oil seeds used in cookery.
- 11. Describe the followings:
 - i) Burgers
 - ii) Foot-longs
 - iii) Batters.