

Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHMCT/SEM-4/HM-401/2012**

**2012**

**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. Fill in the blanks with correct alternatives for any *ten* of the following : 10 × 1 = 10

i) "Rechauffe" means ..... of food.

*( Re-heating/Re-cooking )*

ii) Suggested garnish of Tomato juice is .....

*( lemon wedges/lemon slice )*

iii) Suggested accompaniment of Melon is .....

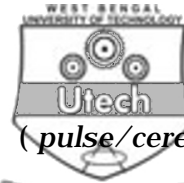
*( ginger powder/black salt )*

iv) "Dalila" is a ..... based salad. *( fish/fruit )*

v) "Aida" is a ..... based salad.

*( meat/vegetable )*

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- vi) "Jowar" is a ..... . ( pulse/cereal )
- vii) 'Sesame" seed is a ..... . ( nut/oil-seed )
- viii) "Marjoram" is a ..... flavour herb.  
( orange/lemon )
- ix) "'Asafoetida" is a kind of ..... .  
( herb/condiment )
- x) Indian culinary term of "celery seeds" is ..... .  
( Sunthi/Radhuni )
- xi) "Dill" is a ..... . ( spice/herb )
- xii) ..... bread slices are used to prepare club sandwich.  
( Three/Two )

**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 affect the menu planning ?
3. Write a short note about the different types of raising agents uses in cookery.
4. Give an introduction about the Indian fast foods.
5. Write down the different types of leavening agents used in cookery.
6. What are the parts of salad ? Explain.



**GROUP - C**

**( Long Answer Type Questions )**

Answer any *three* of the following.

3 × 15 = 45

7. Define Rechauffe. Briefly describe about the general directions for reheating of food. Give three examples of meat rechauffe item.
8. What are the importances of convenience food in fast food operation ? What are the advantages and disadvantages of convenience food ?
9. Define sandwich. Explain the different types of sandwiches.
10. What are the different types of nuts and oil-seeds used in cookery ? Explain.
11. Describe the following :
  - a) Burgers
  - b) Foot-longs
  - c) Canapés.

