



Name :

Roll No. :

Invigilator's Signature :

CS/B.HMCT/SEM-4/HM-401/2013

2013

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 the following : $10 \times 1 = 10$
 - i) Hot dog is an example of
 - a) simple open hot sandwich
 - b) simple closed hot sandwich.
 - ii) Mogra Flower is used for
 - a) flavouring
 - b) sweetening.
 - iii) Liasion is a mixture of
 - a) cream & butter
 - b) cream & egg yolk.

CS/B.HMCT/SEM-4/HM-401/2013



- iv) Suggested accompaniment of Melon is
 - a) ginger powder
 - b) black salt.
- v) Yeast is a
 - a) chemical leavener
 - b) biological leavener.
- vi) Dill is a
 - a) spice
 - b) herb.
- vii) Beurremanie is used as a
 - a) thickening agent
 - b) sweetening agent.
- viii) The minimum percentage of milk fat in butter should be
 - a) 81%
 - b) 65%.
- ix) Rechauffe' cookery means
 - a) re-cooking of food
 - b) reheating of food.
- x) Asafoetida is a kind of
 - a) herb
 - b) condiments.



GROUP – B

(Short Answer Type Questions)

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

2. Write short note on fats and oils.
3. Classify Raising agents with example and their use.
4. Define Pizza. Describe various types of pizza. Write recipe of Pizza Dough. $1 + 2 + 2$
5. Write short note on various types of Bread rolls.
6. Write accompaniments of the following :
 - a) Cavier
 - b) Fish orly
 - c) Roast beef
 - d) Roast turkey
 - e) Cheese.

GROUP – C

(Long Answer Type Questions)

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

7. Describe various parts of sandwiches. Classify sandwiches. Mention any six types of sandwiches in detail. $5 + 5 + 5$
8. Define Menu. Describe points to be considered while planning a menu. Write a five course French Classical menu with accompaniments of each course.

CS/B.HMCT/SEM-4/HM-401/2013



9. Define fast food. How Western fast food is different from Indian fast food. Write labour and cost saving aspects of fast food.
10. Classify food commodities with examples and their uses in cookery.
11. Write short notes on the following :
- a) Canapé
 - b) Types of dough used in bakery
 - c) Classical breakfast rolls.

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