Name : ....

Roll No. : ....

Invigilator's Signature : ....

CS/BHM (OLD)/SEM-4/HM-402/2010

2010
FOOD PRODUCTION

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.   Write true or false for any *ten* of the following :   10 × 1 = 10

   i)   Baghar means to temper a food.

   ii)   Smorrebred is an open sandwich.

   iii) Gammon is derived from baconer pig.

   iv)   Ravioli is a stuffed pasta.

   v)   Fillet mignon is the largest steak.

   vi)   Sandwich is an example of convenience food.

   vii) Chinos is a conical strainer.

   viii) Beurre fondue is melted butter.

   ix)   Cos is a variety of chicory.

44077   [Turn over

x) Frankfurter is a variety of cooked sausage.

xi) Thick flank is a cut of pork.

xii) Capon is a castrated poultry.

xiii) Ham is a partially cooked pork meat.

xiv) Cellulose is used for artificial casing.

GROUP – B

(Short Answer Type Questions)
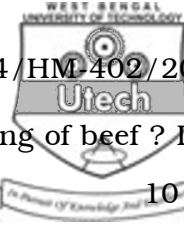
Answer any *three* of the following. 3 × 5 = 15

2. What is bacon explain ?

3. What is the process of preparation of sausage ?

4. Explain any two processes of dough making for bread.

5. Explain the principal points for making genoise sponge.

6. What are the differences between game & poultry ?

GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following. 3 × 15 = 45

7. What are the different parts of a salad ? List and explain *five* salad dressing. 5 + 10

8. Describe various types of sandwiches. List *five* types of spreads. 5 + 10

9. What are the various steps for pre-slaughtering of beef ? List *five* important points for selection of mutton. 10 + 5

10. Describe various types of bread faults. List *five* types of icing.

10 + 5

11. List the process of manufacture of pasta. Briefly explain various types of pastries. 7 + 8