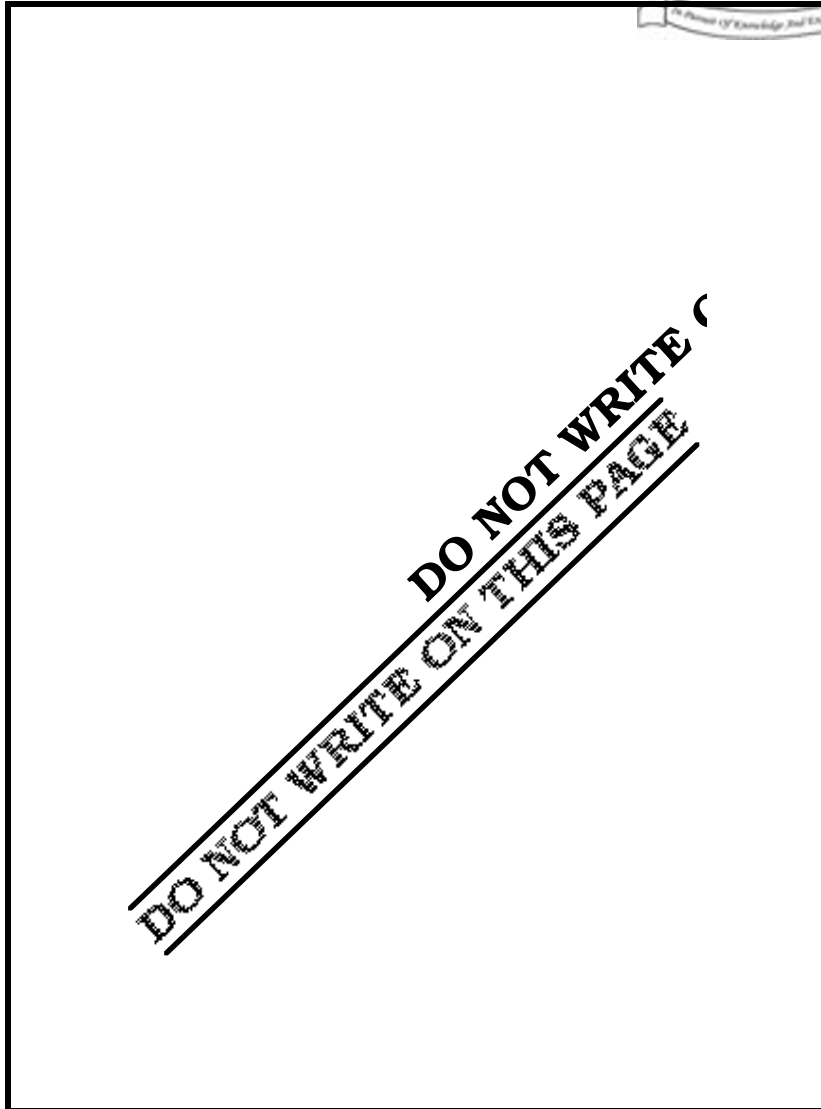






In Pursuit Of Knowledge And Excellence





**ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE – 2009**

**FOOD PRODUCTION**

**SEMESTER - 6**



Time : 3 Hours ]

[ Full Marks : 70

**GROUP – A**

**( Objective Type Questions )**

1. Write *True ( T )* or *False ( F )* for the following statements in the box provided :

10 × 1 = 10

- i) McDowell's is an international fast food chain.
- ii) IRCTC is a catering unit of the Indian Railways.
- iii) For good health children should be encouraged with fast foods.
- iv) Check list is the equipment list for a banquet party.
- v) The kitchen of a cruise liner is known as a Galley.
- vi) Prison catering is a commercial catering operation.
- vii) Food Cost is the total cost incurred in the kitchen including overheads.
- viii) Cyclic menus are generally followed in institutional catering.
- ix) All finger foods are fast foods.
- x) Udipi restaurants are Indian fast food service outlets.



4

**GROUP – B****( Short Answer Type Questions )**Answer any *three* of the following questions.

3 × 5 = 15

2. Differentiate between commercial catering and non-commercial catering establishments.
3. What is the operational principle of an institutional catering operation ? Plan a Sunday menu of your hotel staff cafeteria.
4. Off premises catering is otherwise known as Outdoor Catering. What are the points to be taken into consideration for the success of an ODC ?
5. Give a brief explanation of the history of fast food operations in India. Name 5 multinational fast food outlets operating in India.

**GROUP – C****( Long Answer Type Questions )**Answer any *three* of the following questions.

3 × 15 = 45

6. What is Flour ? Define bread. Name 6 different types of bread. Explain the role of ingredient bread making. 3 + 3 + 9
7. What are the constituents of pasta dough ? What are the end uses of pasta ? Name five types of pasta and explain three pasta sauces. 2 + 4 + 3 + 6
8. Define Sandwich. State the procedures for making sandwich. 15
9. Fruits and vegetables have different colours. Name the various colour pigments found in fruits and vegetables and discuss about carotenoids. Draw the colour reaction chart of pigments in acidic and basic media. 4 + 5 + 6

OR

Define Sausage. State the components of a sausage. Discuss about meat ingredients of a sausage. 3 + 5 + 7

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 END