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2.

FOOD PRODUCTION (SEMESTER - 6)

CS/BHM/SEM-6/HM-602/09

Signature of Invigilator						ď	100	Uic L	ch		**	
Roll No. of the Candidate												
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FOOD PRODUCTION (SEMESTER - 6)
Time: 3 Hours | Full Marks: 70

ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE - 2009

INSTRUCTIONS TO THE CANDIDATES:

- 1. This Booklet is a Question-cum-Answer Booklet. The Booklet consists of **32 pages**. The questions of this concerned subject commence from Page No. 3.
- 2. a) In **Group A**, Questions are of Objective type. You have to write the answer in the box provided **against each question**.
 - b) For **Groups B** & **C** you have to answer the questions in the space provided marked 'Answer Sheet'. Questions of **Group B** are Short answer type. Questions of **Group C** are Long answer type. Write on both sides of the paper.
- 3. **Fill in your Roll No. in the box** provided as in your Admit Card before answering the questions.
- 4. Read the instructions given inside carefully before answering.
- 5. You should not forget to write the corresponding question numbers while answering.
- 6. Do not write your name or put any special mark in the booklet that may disclose your identity, which will render you liable to disqualification. Any candidate found copying will be subject to Disciplinary Action under the relevant rules.
- 7. Use of Mobile Phone and Programmable Calculator is totally prohibited in the examination hall.
- 8. You should return the booklet to the invigilator at the end of the examination and should not take any page of this booklet with you outside the examination hall, **which will lead to disqualification**.
- 9. Rough work, if necessary is to be done in this booklet only and cross it through.

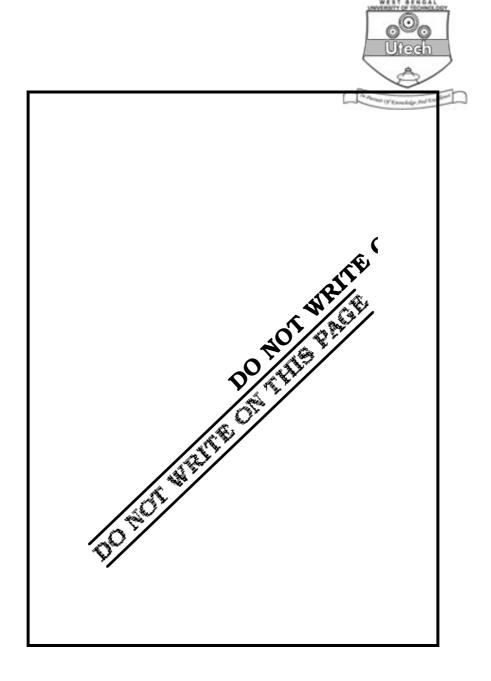
No additional sheets are to be used and no loose paper will be provided

FOR OFFICE USE / EVALUATION ONLY Marks Obtained Group - A Group - B Group - C Question Number Marks Obtained Signature

Head-Examiner/Co-Ordinator/Scrutineer

6685 (05/06)







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.						



GROUP – B

(Short Answer Type Questions)

Answer any three of the following questions

 $3 \times 5 = 15$

- 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.

 $3 \times 15 = 45$

- 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

END