	Utech
Name:	
Roll No.:	To place of Samulage and Explana
Invigilator's Signature :	

## CS/BHM (OLD)/SEM-6/HM-602/2011 2011 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. State *True* or *False* for the following :  $10 \times 1 = 10$ 
  - i) All ready to eat products are fast food.
  - ii) Hors d'oeuvres can be considered as fast food items.
  - iii) Croquembouche is a dessert for Christmas eve.
  - iv) Rare done steaks can be served to patients.
  - v) Wastage is a direct cause related to loss of income in outdoor parties.

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- vi) Wastage has no relation to food cost.
- vii) Local availability of ingredients must be taken into consideration in menu planning.
- viii) Check list is prepared after the party is over to see that all has gone well.
- ix) Nutritional consideration is the main factor in hospital catering.
- x) Yield percentage is calculated on the net weight of the finished product.

## GROUP – B ( Short Answer Type Questions )

Answer any *three* of the following.

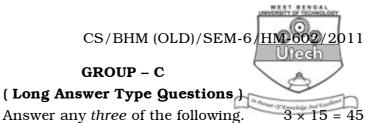
Name five multinational fast food chains operating in India.

 $3 \times 5 = 15$ 

- 3. What are the factors responsible for the success of an outdoor catering?
- 4. What are the reasons for the popularity of fast food?
- 5. What is the difference between a Function Prospectus and a Check list?

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2.



6. What is Flour? Define bread. Name six different types of bread. Explain the role of ingredient in 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.
- 9. What is the importance of a check list while organizing a theme party? What are the points to be considered while planning a them party? 7+8
- 10. Define Sausage. State the components of a sausage. Discuss about meat ingredients of a sausage. 3 + 5 + 7

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