



Name :
Roll No. :
Invigilator's Signature :

CS/BHM(OLD)/SEM-6/HM-602/2012

2012

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. Answer the following questions :

Choose the correct alternatives for the following :

- i) Oil for cooking stir fry dishes must at an approximate temperature of
 - a) 58°C
 - b) 100°C
 - c) 10°C
 - d) 200°C.
- ii) What is Jus Lie ?
 - a) Thin gravy
 - b) Meat juices
 - c) Thickening gravy
 - d) Brown sauce.

State True or False :

- iii) SPS stands for standard packing specification.
 - a) True
 - b) False.
- iv) Barquette is a boat shaped pastry.
 - a) True
 - b) False.
- v) Name one baked dish using fillet of beef.



- vi) is a type of chemical raising agent.
- vii) What pastries can be used on baked meat and poultry dishes ?
- viii) Name two Beef cuts, which are suitable for brown braising.
- ix) Minestrone has a noticeable aroma to it, which herb is used ?
- x) Define Prooving.

GROUP – B

(Short Answer Type Questions)

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

- 2. Briefly explain about thickening agent used in Food Production Department.
- 3. Why Portion Control is so important in Food Production Department ?
- 4. Explain different types of cake faults.
- 5. Elaborate the different factors involved in planning menu.
- 6. Plan a cyclic defense canteen menu.
- 7. Write short notes on Convectional & Microwave Oven.
- 8. Criticize outdoor catering.
- 9. Differentiate between Strong Flour and Weak Flour.
- 10. What are the disadvantages of Fast Food ?
- 11. How long should fish stock be cooked and why is the cooking time important ?

GROUP – C

(Long Answer Type Questions)

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

- 12. What exactly is the meaning of the term 'FAST FOOD' ? What all food do you consider as Fast Food ? What are the formulas for success in an Indian Fast Food business ?



13. Explain the meaning of 'Theme Party'. How a theme party should be organized ?
14. Define, draw and label the structure of wheat grain. Explain Milling. Explain in detail the different methods of milling.
15. What are the points to be checked for the selection of lamb ? State the golden rules for storage of lamb.
16. What is Flour ? Define bread. Name 6 different types of bread. Explain the role of the ingredients in bread making.
17. Define outdoor catering. Write in points about planning a menu for outdoor catering. On what factors does its success depend ?
18. Define indenting. State the factors affecting indenting. List and explain the various methods of purchasing.
19. What are the specialities of Industrial Catering, Airline Catering & Hospital catering operation ?
20. What is Pastry ? Explain in detail all the types of pastry with their examples.

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