#  <br> Name : <br> Roll No. : <br> $\qquad$ $\cdots \cdots \cdots$ Invigilator's Signature : <br> CS/BHM (OLD)/SEM-6/HM-602/2011 2011 FOOD PRODUCTION 

Time Allotted : 3 Hours

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 :
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 <br> ( Short Answer Type Questions )

Answer any three of the following. $3 \times 5=15$
2. Name five multinational fast food chains operating in India.
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?

6. What is Flour ? Define bread. Name six different types of bread. Explain the role of ingredient in bread making.

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3+3+9
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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 ?
10. Define Sausage. State the components of a sausage. Discuss about meat ingredients of a sausage. $3+5+7$
