	Utech
Name:	
Roll No. :	To One of Exercising 2nd Explaint
Invigilator's Signature :	

# CS/BHM/SEM-7/HM-702/2009-10 2009

# FOOD PRODUCTION THEORY

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

1. Mark T for true and F for flase statements ( any ten ):

 $10 \times 1 = 10$ 

- i) Caviar is served as a cold Entre.
- ii) Tartlets are served as cold Hors d' Oeuvre.
- iii) Dish named with Bouquetier confirms major use of Carrot, Turnips, Peas and Cauliflower.
- iv) Dish name with Portugaise confirms use of plenty Tomato and served with Chateau Potato.
- v) Sheel fish cocktails are normally served with Tomatoes, Grapes and Bananas.
- vi) Brioche is a rich bread originated from Italy.
- vii) Berliner is a German Doughnut

77127 Turn over

#### CS/BHM/SEM-7/HM-702/2009-10

- viii) Hamburgers are adopted universally from Spain
- ix) Apfel Strudel is a sweet dish from France.
- x) Plenty use of Garlic and different kinds of Sausages is the characteristic of Spanish cuisine.
- xi) Dumphukt is a specialty cuisine derived from Madhya Pradesh.
- xii) Kadhi is a popular dish in Karnataka.

#### **GROUP - B**

# (Short Answer Type Questions)

Write short notes on *three* of the following.  $3 \times 5 = 15$ 

- 2. Galantine
- 3. Pá tể
- 4. Aspic and Chaudfroid
- 5. Paella
- 6. Hojicha, Sencha and Kambucha (any two).

### **GROUP - C**

# (Long Answer Type Questions)

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

- 7. Give a brief account on French regional cuisine. 15
- 8. Give a brief account on Indian Curries. 15
- 9. What is Larder? What are the points of consideration while planning for a Larder layout? What are the different subsections come under Larder section? 2 + 5 + 8

77127 2

- 10. Discuss Japanese Food Pattern with reference to the Geographical impacts.
- 11. Name the types of Forcemeat, their preparation in brief and their uses. 6 + 6 + 3
- 12. Describe the methods of preparation of Short and SweetPastry with examples of their use in different Bakeryproduces.

77127 3 [ Turn over