

## 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 ):

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10 \times 1=10
$$

i) Caviar is served as a cold Entré .
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

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viii) Hamburgers are adopted universally from Spaia.
ix) Apfel Strudel is a sweet dish from Frafce:
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 Guestions )

Write short notes on three of the following. $3 \times 5=15$
2. Galantine
3. Pá té
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.
8. Give a brief account on Indian Curries.
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?

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 Sweet Pastry with examples of their use in different Bakery produces. 15

