



Name :
Roll No. :
Invigilator's Signature :

CS/BHM(OLD)/SEM-8/HM-802/2012

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. Write *True or False* for the following statements : $10 \times 1 = 10$
 - i) Croque Monsieur is a cold meat salad.
 - ii) Snow Eggs are made with meringue.
 - iii) Gluten is the name of the yeast used in bread making.
 - iv) Ganache is the name of a chicken pate.
 - v) The kitchen of a cruise liner is known as a Galley.
 - vi) Flash food cost is the cost of electricity used to prepare the food.
 - vii) Paid Reserve is a method of purchasing.
 - viii) FEFO is First Expiry First Out.
 - ix) Food cost is the total cost incurred in the kitchen including overheads.
 - x) Couverture is a mixing bowl used in the confectionery.



GROUP – B

(Short Answer Type Questions)

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

2. Explain any three ice-cream based desserts.
3. Draw the format of a bin card explaining its importance in stock control.
4. Developing a new recipe is a matter of prolonged research. Justify the statement.
5. What is SPS ?
6. What are the different types of icings used in the confectionary ? Explain any one with its method of preparation.

GROUP – C

(Long Answer Type Questions)

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

7. What are the aims & objectives of developing, assessing and testing new recipes ?
8. What are the parameters one should consider while monitoring sales ?
9. To organize a food store what are the steps one should follow ? While working as a chef in a five star hotel, how should one deal with suppliers ?
10. How many types of cake faults are there ? Explain the cause of two types of cake faults.

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