	/ Utech
Name :	
Roll No.:	To Owner of Exercising 2nd Exercised
Invigilator's Signature :	

CS/BHSM/SEM-1/HPM-101/2012-13 2012

FOOD PRODUCTION AND PATISSERIE-I

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.	Cho	Choose the correct alternatives for the following : $10 \times 1 = 10$				
	i)	Mayonnaise is a sauce				
		a)	Hot			
		b)	Cold			
		c)	Warm			
		d)	None of these.			
	ii) Equal quantities of Fat and Flour cooked together			ır cooked together is		
		a)	Burre manie	b)	Chaud-froid	
		c)	Roux	d)	None of these.	
	iii) Consomme soup is a					
		a)	Passed soup	b)	Unpassed soup	
		c)	Cream soup	d)	None of these.	

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- Mandoline is a type of iv) a) Sauce

c)

- b) d)
- v) Consomme is clarified by
 - Egg white a)

Soup

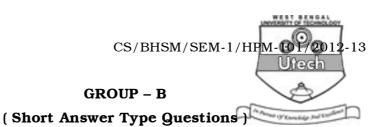
- Egg yolk b)
- Eggless Fat c)
- None of these. d)
- vi) Prawn is a fish
 - Round a)

b)

c) Shell

- d)
- vii) Skim the scum is done in process
 - Deep frying a)
- b)
- c) Grilling
- d)
- viii) Tartare sauce is derivative of sauce
 - Bechamel a)
- b)
- Hollandise c)
- d)
- ix) Bisque is a soup
 - a) Shellfish
- b) Chicken
- Vegetable c)
- d) None of these.
- Poaching temperature is x)
 - $0^*c 10^*c$ a)
- 93*c 95*cb)
- 4*c 6*cc)
- d) none of these.

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Answer any three of the following.

 $3 \times 5 = 15$

- 2. Briefly explain the aims and objectives of cooking.
- 3. What are the methods of making bread?
- 4. What is a standard recipe? What are the advantages of using it?
- 5. What are the basic sauces?
- 6. Write short note on "History of Indian Cuisine ".

GROUP - C

(Long Answer Type Questions)

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

- 7. a) With the help of a diagram classify the different methods of cooking.
 - b) Explain the following cooking methods:
 - (i) Boiling
 - (ii) Baking
 - (iii) Steaming.

9 + 6

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- Explain the measures to maintain the hygiene standard of kitchen. State the importance of kitchen uniform.
- 9. Draw the staff organization hierarchy of the Food Production

 Department and state the duties and responsibilities of

 Executive Chief.
- 10. What is Menu Planning? What are the factors responsible for Menu Planning?
- 11. Write down the relationship of kitchen with other departments in a 5-star hotel.

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