



Name :

Roll No. :

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. 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 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.



- iv) Mandoline is a type of
- a) Sauce
 - b) Equipment
 - c) Soup
 - d) None of these.
- v) Consomme is clarified by
- a) Egg white
 - b) Egg yolk
 - c) Eggless Fat
 - d) None of these.
- vi) Prawn is a fish
- a) Round
 - b) Flat
 - c) Shell
 - d) None of these.
- vii) Skim the scum is done in process
- a) Deep frying
 - b) Stock making
 - c) Grilling
 - d) None of these.
- viii) Tartare sauce is derivative of sauce
- a) Bechamel
 - b) Mayonnaise
 - c) Hollandise
 - d) None of these.
- ix) Bisque is a soup
- a) Shellfish
 - b) Chicken
 - c) Vegetable
 - d) None of these.
- x) Poaching temperature is
- a) $0^{\circ}\text{C} - 10^{\circ}\text{C}$
 - b) $93^{\circ}\text{C} - 95^{\circ}\text{C}$
 - c) $4^{\circ}\text{C} - 6^{\circ}\text{C}$
 - d) none of these.



GROUP – B

(Short Answer Type Questions)

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.

$9 + 6$



8. Explain the measures to maintain the hygiene standard of kitchen. State the importance of kitchen uniform. 15
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.
