



Name :

Roll No. :

Invigilator's Signature :

**CS/BHSM/SEM-2/HPM-201/2013
2013**

FOOD PRODUCTION & PATISSERIE – II

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

(Multiple Choice Type Questions)

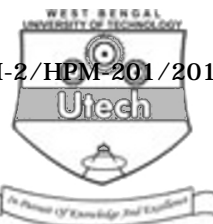
1. Choose the correct alternatives for the following :

10 × 1 = 10

- i) Yeast is a leavener.
- | | |
|-------------|----------------|
| a) Chemical | b) Biological |
| c) Natural | d) Mechanical. |
- ii) Derby is a cheese from
- | | |
|--------------|------------|
| a) Wales | b) England |
| c) Yorkshire | d) France. |
- iii) Macaroni is a type of
- | | |
|-------------------|--------------------|
| a) rolled pasta | b) stuffed pasta |
| c) straight pasta | d) tutrular pasta. |



- iv) Skimmed Milk is
- a) sterilized milk
 - b) powdered milk
 - c) condensed milk
 - d) pasteurized milk.
- v) Vermicelli is a type of
- a) stuffed pasta
 - b) straight pasta
 - c) rolled pasta
 - d) none of these.
- vi) Polenta is
- a) wheat flour
 - b) buck wheat
 - c) corn meal
 - d) crushed lentil.
- vii) World's largest producer country of wheat is
- a) China
 - b) Brazil
 - c) India
 - d) Canada.
- viii) Bakarkhani is a type of
- a) Indian masala
 - b) Indian gravy
 - c) Indian bread
 - d) None of these.
- ix) Musli is a cereal used in
- a) lunch
 - b) brunch
 - c) dinner
 - d) breakfast.
- x) Butter is a byproduct of
- a) milk
 - b) animal fat
 - c) honey
 - d) vegetable fat.



GROUP – B

(Short Answer Type Questions)

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

2. Define the following terms :
 - i) Pasteurization
 - ii) Fermentation
 - iii) Ad dante
 - iv) Withering
 - v) Rancidity.
3. Define duties and responsibilities of Sous Chef.
4. Give five types of Pasta and briefly describe their shapes.
5. What do you mean by raising agents ? Classify with example.
6. Briefly describe different kinds of animal fats those are used in cooking.

GROUP – C

(Long Answer Type Questions)

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

7. What do you mean by cereals ? Name ten different types of it. Explain briefly different types of flour. $3 + 12$
8. What are the signs of a fresh chicken ? Write cleaning process of chicken. Draw various cuts of chicken. $5 + 5 + 5$

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9. Describe the typical blends of tea, their origin and character.
10. What are the basic methods of handling raw materials for bakery products ?
11. Classify sauces with description of at least two derivatives of each.
