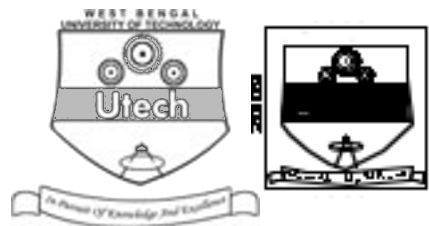


CS / BHM / (Supple) / SEM-7 / HM-702 / 09
FOOD PRODUCTION (SEMESTER - 7)



1.
Signature of Invigilator

2.
Signature of the Officer-in-Charge

Reg. No.

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Roll No. of the
Candidate

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CS / BHM / (Supple) / SEM-7 / HM-702 / 09
ENGINEERING & MANAGEMENT EXAMINATIONS, JULY - 2009
FOOD PRODUCTION (SEMESTER - 7)

Time : 3 Hours]

[Full Marks : 70

INSTRUCTIONS TO THE CANDIDATES :

1. This Booklet is a Question-cum-Answer Booklet. The Booklet consists of **32 pages**. The questions of this concerned subject commence from Page No. 3.
2. a) In **Group - A**, Questions are of Objective type. You have to answer the questions in the space provided marked "**Answer Sheet**".
b) For **Groups - B & C** you have to answer the questions in the space provided marked 'Answer Sheet'. Questions of **Group - B** are Short answer type. Questions of **Group - C** are Long answer type. Write on both sides of the paper.
3. **Fill in your Roll No. in the box** provided as in your Admit Card before answering the questions.
4. Read the instructions given inside carefully before answering.
5. You should not forget to write the corresponding question numbers while answering.
6. Do not write your name or put any special mark in the booklet that may disclose your identity, which will render you liable to disqualification. Any candidate found copying will be subject to Disciplinary Action under the relevant rules.
7. **Use of Mobile Phone and Programmable Calculator is totally prohibited in the examination hall.**
8. You should return the booklet to the invigilator at the end of the examination and should not take any page of this booklet with you outside the examination hall, **which will lead to disqualification**.
9. Rough work, if necessary is to be done in this booklet only and cross it through.

No additional sheets are to be used and no loose paper will be provided

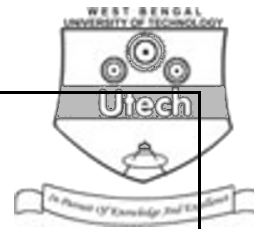
FOR OFFICE USE / EVALUATION ONLY

Marks Obtained

Group – A								Group – B				Group – C				Total Marks	Examiner's Signature
Question Number																	
Marks Obtained																	

.....
Head-Examiner / Co-Ordinator / Scrutineer

S-53057 (31/07)



DO NOT WRITE ON THIS PAGE



CS/BHM/(Supple)/SEM-7/HM-702/09

FOOD PRODUCTION

SEMESTER - 7



Time : 3 Hours]

[Full Marks : 70

GROUP – A

(Objective Type Questions)

1. Fill in the blanks :

10 × 1 = 10

- i) Nasi Goreng is a famous dish from
- ii) Stir frying is a method commonly used in cooking.
- iii) Bacon is made from of a pork.
- iv) Pastrami is a kind of
- v) The leftover cooking may also called
- vi) Panada is a type of agent.
- vii) is a famous rice preparation from Japan.
- viii) The base ingredient for Indian white gravy is&
- ix) Campagne is a type of

**GROUP – B****(Short Answer Type Questions)**Answer any *three* of the following.

3 ∞ 5 = 15

2. Explain briefly the different types of gravies used in Indian Cuisine.
3. What is forcemeat ? What are the different types of forcemeat ?
4. Give recipe for chocolate mousse.
5. What are the important points you should consider while doing Rechauffe cooking ?
6. Differentiate between Ham and Bacon.

GROUP – C**(Long Answer Type Questions)**Answer any *three* of the following.

3 ∞ 15 = 45

7. Write a note on Rechauffe cooking mentioning its principles, precautions and menu examples.
8. Explain the regions of Chinese Cuisine. What are the principal ingredients used in Chinese Cuisine ? Write down a five-course Chinese menu mentioning main ingredients used in it.
9. What is Pate ? Give two examples. Explain the steps involved in making Pate. Explain Terrines with example.
10. Write a note on Indian gravies mentioning the recipes and the menu example in which they are used.
11. What is sausage ? Explain different types of sausages with example. Write a note on curing of Ham.

END