



Name :

Roll No. :

Invigilator's Signature :

CS/BHSM/SEM-2/HPM-201/2012

2012

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) Camembert cheese originated from
 - a) France
 - b) England
 - c) Italy
 - d) America.
- ii) Compressed yeast is a mixture of and
 - a) cornflour and dried yeast
 - b) cornmeal and active yeast
 - c) dried yeast and active dried yeast
 - d) yeast and starch.



GROUP - B

(Short Answer Type Questions)

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

2. Discuss the role of an executive chef in a five star hotel.
3. What is pasteurization of milk ?
4. List different types of pulses.
5. Name five different types of herbs and their uses.
6. "Spinach used in cookery in various section of kitchen." Explain.

GROUP - C

(Long Answer Type Questions)

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

7. List and explain different types of raising agents.
 8. Describe different types of spices used in Indian cuisine.
 9. Classify cheese with suitable examples with their country of origin.
 10. Name and explain different types of sugar.
 11. Explain 'STAPLE FOOD' of different countries in your own word.
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