Name	e :							
Roll N	Vo. :					A phone (V X modely) and Explane		
Invig	ilatoi	r's Si	gnature :					
			CS	S/BHSM/	/SE	CM-2/HPM-201/2012		
				2012				
		FO	OD PRODUC'	TION &	PA'	TISSERIE-II		
Time Allotted: 3 Hours						Full Marks : 70		
		Th	e figures in the	margin ind	dica	te full marks.		
Can	ndida	ites a		ive their a as practio		wers in their own words e.		
			G	ROUP – A	\			
			(Multiple Cho	oice Type	Qu	estions)		
1.	1. Choose the correct alternatives for the following :							
						$10\times1=10$		
	i) Camembert cheese originated from							
		a)	France		b)	England		
		c)	Italy	1	d)	America.		
	ii)	Con	npressed veast	is a mixtı	ire (of and		

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dried yeast and active dried yeast

cornflour and dried yeast

cornmeal and active yeast

yeast and starch.

a)

b)

c)

d)

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

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iii)	Sou	rce of olive oil is	(4)				
	a)	Cod Fish	b)	Oliver fish			
	c)	Olives	d)	Olive flowers.			
iv)	Ren	ennet is used for producing					
	a)	Mayonnaise sauce	b)	Cheese			
	c)	Demi-glaze	d)	Wine.			
v)	Spag	ghetti is staple food of					
	a)	Japan	b)	China			
	c)	England	d)	Italy.			
vi)	Pure	ee de lentil is made of					
	a)	rice	b)	pulses			
	c)	corn	d)	wheat.			
vii)	Aral	oica is the variety of					
	a)	coffee	b)	sugar			
	c)	tea	d)	nuts.			
viii)	Ora	nge Pekoe is a name of					
	a)	Darjeeling Orange	b)	Melon			
	c)	Tea	d)	Ice-cream.			
ix)	Storage temperature of butter is						
	a)	4°C	b)	8°C			
	c)	3°C	d)	2°C.			
x)	Mig	nonette Pepper is	• • • • • •	coarsely crushed.			
	a)	Red pepper	b)	White pepper			
	c)	Black repper	d)	Green pepper.			

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GROUP - B

(Short Answer Type Questions)

Answer any three of the following.

 $\times 5 = 15$

- 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.