



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHSM/SEM-3A/HPM-301/2012**

**2012**

**FOOD PRODUCTION**

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 :  $10 \times 1 = 10$

- i) Wheat is the staple food of
  - a) Punjab
  - b) Kashmir
  - c) Bihar
  - d) Tamil Nadu.
- ii) Vindaloo is a dish from
  - a) West Bengal
  - b) Goa
  - c) Punjab
  - d) Kerala.
- iii) The most important factor in institutional menu is
  - a) volume
  - b) nutrition
  - c) variety
  - d) taste.
- iv) Panch phoran is used maximum in ..... cuisine.
  - a) Bengali
  - b) Punjabi
  - c) Goanese
  - d) all of these.



- ## GROUP – B

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

- 3A-501

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**GROUP – C**

**( Long Answer Type Questions )**

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

6. Write an essay on Kashmiri Cuisine.
7. Name five cooking styles of India. Explain in detail the techniques used for each style with proper examples.
8. Write an essay in respect of Institutional Catering.
9. Discuss the duties and responsibilities of Chef De Partie of a 5 star hotel.

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