	<u>Utech</u>
Name:	A
Roll No. :	In Abanya (V. Exercising 2nd Explored
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)

			(Multiple Choice	Type Qu	icstions j
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 cuisi			in cuisine.
		a)	Bengali	b)	Punjabi
		c)	Goanese	d)	all of these.

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v) Ham is a product obtained from veal b) duck [a) c) cow d) pig. vi) Dill is a type of herb a) spice b) d) flavouring. c) seasoning vii) Pasta is boiled till fully boiled a) b) Al dante half cooked d) none of these. c) viii) K.O.T. is the tool which is also used for the control of food items. a) True b) False. Veal is a young calf aged between ix) 2 - 6 months 3 - 8 months a) b) c) 1 - 2 years d) none of these. 'Al dante' is a term related to the cooling of x) b) flour a) pasta d) fish. c) poultry

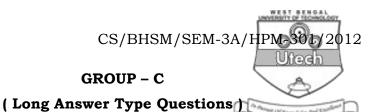
GROUP - B

(Short Answer Type Questions)

Answer any *three* of the following.

 $3 \times 5 = 15$

- 2. Write a short note on WAAZWAN.
- 3. List the names of five heavy duty kitchen equipment that are used in the Quantity kitchen and state their uses.
- 4. Write a short note on Larder.
- 5. What are the salient features that one should keep in his mind before planning a menu?



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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