



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHMCT (NEW)/SEM-4/HM-401/2011**

**2011**

**FOOD PRODUCTION OPERATION – 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 any *ten* of the following : 10 × 1 = 10

i) Rechauffe means ..... of food.

a) re-heating

b) re-cooking.

ii) Suggested garnish of tomato juice is

a) lemon wedges

b) lemon slice.

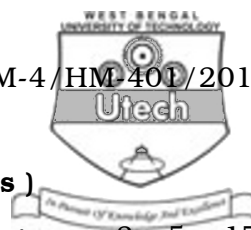
iii) Suggested accompaniment of melon is

a) ginger powder

b) black salt.



- iv) Dalila is a ..... based salad.
  - a) fish
  - b) fruit.
- v) Aida is a ..... based salad.
  - a) meat
  - b) vegetable.
- vi) Jowar is a
  - a) pulse
  - b) cereal.
- vii) Sesame seed is a ..... seed.
  - a) nut
  - b) oil.
- viii) Marjoram is ..... flavoured herb.
  - a) an orange
  - b) a lemon.
- ix) Asafoetida is a kind of
  - a) herbs
  - b) condiments.
- x) Indian culinary terms of celery seeds is
  - a) sunthi
  - b) radhuni.
- xi) Dill is a
  - a) spice
  - b) herb.
- xii) There are ..... bread slices used in preparation of club sandwich.
  - a) two
  - b) three.



**GROUP – B**  
**( Short Answer Type Questions )**

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

2. Write a short note about the factors that effect the menu planning.
3. Write a short note about the different types of raising agent uses in cookery.
4. Write a short introduction about the Indian fast food.
5. Define dough. Write down the different types of dough.
6. Write down the role of convenience foods in fast food operation.

**GROUP – C**  
**( Long Answer Type Questions )**

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

7. Define Rechauffe. Briefly describe the general directions for reheating of food. Give examples of three meat Rechauffe items.
8. Define Pizza. Describe the different types of Pizza.
9. Define sandwiches. Describe the different types of sandwiches.
10. Briefly describe the different types of nuts and oil seeds used in cookery.
11. Describe the followings :
  - i) Burgers
  - ii) Foot-longs
  - iii) Batters.