

No. of Printed Pages : 4
Roll No.

223912

Sem. 1st/ Hotel Management & Catering Technology
Subject : Food Production-I

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 Parsley is an example of

- a) Flower
- b) Herb
- c) Fungi
- d) Brassica

Q.2 Fond de cuisine refers to

- a) Stock
- b) Soup
- c) Sauce
- d) Griller

Q.3 Macedoine is

- a) Vegetable fabricated into small roundels
- b) Kitchen Equipment
- c) Sauce
- d) Chinese starter

- Q.4 Sous Chef is junior to
- a) Executive chef b) CDP
c) Commis d) Apprentice
- Q.5 Sachet d'epices is
- a) Mirepoix b) Bouquet garni
c) Stock d) Sauce
- Q.6 Demi glaze is a derivative of
- a) Hollandaise b) Brown Sauce
c) Mayonnaise d) Tomato sauce

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 A conical strainer is also called shaker. (True/False)
- Q.8 Pigment found in tomatoes is called _____.
- Q.9 Tartare sauce is a derivative of Mayonnaise. (True/False)
- Q.10 Maltaise sauce is derivative of _____ mother sauce.
- Q.11 Temperature of poaching is 100 degree Celsius. (True/False)
- Q.12 _____ is French term for mushroom.

(2)

223912

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Discuss the importance of sauces in food production.
- Q.14 Explain the different classifications of vegetables.
- Q.15 Briefly explain the different types of salads.
- Q.16 Enlist and explain the ingredients used in bakery.
- Q.17 Describe the different types and uses of fats in cooking.
- Q.18 What are leavening agents in baking? Explain.
- Q.19 Write down the recipe for making mayonnaise.
- Q.20 How the brown stock is prepared?
- Q.21 Discuss the principles of cooking.
- Q.22 Explain the moist heat cooking methods.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 What is the significance of mother sauces in cooking? Can you provide two examples of derivatives for each of the mother sauces?
- Q.24 Explain the various types of vegetable cuts used in culinary arts?
- Q.25 How does heat affect proteins and fats in food preparation?

(3)

223912