

Q.22 What is short crust pastry? Mention its uses in bakery products.

SECTION-D

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

Q.23 What are the principles of garnishing a sandwich? Suggest garnishes suitable for breakfast sandwiches, tea sandwiches, and cocktail sandwiches.

Q.24 Draw a layout of standard larder section in a large hotel and explain the functions of different areas.

Q.25 Describe the production of sausages. Include types of casings, preparation of filling, seasoning, stuffing, cooking and storage.

No. of Printed Pages : 4
Roll No.

223942

4th Semester/ Hotel Management & Catering Technology Subject : Food Production-IV

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

Q.1 Which of the following is not a type of sandwich?

- a) Open sandwich b) Grilled sandwich
- c) Club sandwich d) Soufflé

Q.2 Which of the following is commonly used as a spread?

- a) Mayonnaise b) Lettuce
- c) Tomato slice d) Cheese cube

Q.3 The larder in a hotel kitchen is also known as:

- a) Pantry b) Garde Manger
- c) Commissary d) Cold Kitchen

- Q.4 Pâté is best described as:
- Flatbread with toppings
 - Rich mixture of forcement baked in pastry or mold
 - Thin panacake
 - Cured fish fillet

- Q.5 Chaud-froid sauce is used for:
- Cook meat in hot liquid
 - Coat cold dishes with a shiny glaze
 - Add spice to grilled meat
 - Tenderize meat before roasting

- Q.6 The process of resting the dough to allow fermentation is called:
- Baking
 - Proofing
 - Kneading
 - Lamination

SECTION-B

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

- Q.7 What is spread?
- Q.8 Yield testing means_____.

(2)

223942

- Q.9 Ham is used for _____.
- Q.10 A roulade is best described as _____.
- Q.11 Puff pastry is _____.
- Q.12 Dough is _____.

SECTION-C

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

- Q.13 Write a short note on different types of spreads used in sandwiches.
- Q.14 What are the functions of garnish in sandwiches? Give two examples.
- Q.15 List any five essential equipment used in the larder.
- Q.16 State the importance of yield testing in food cost control.
- Q.17 Define forcemeat and list its main types.
- Q.18 What are the functions of brine and marinades in food preparation?
- Q.19 What is a parfait in larder preparations? How dos it differ from Pâté?
- Q.20 Explain the preparation of chaud-froid sauce. How is it applied in garnishing cold dishes?
- Q.21 Write the steps in bread making.

(3)

223942