

- Q.20 Define food cost and list any four methods to control it.
- Q.21 What are three major roles of FSSAI in ensuring food safety in India?
- Q.22 Define HACCP and explain its importance in food safety.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)
- Q.23 Discuss in detail the recipes and methods involved in preparing a traditional dish from Latin America.
- Q.24 What are the common failures in meringue preparation and baking? Suggest preventive measures for each?
- Q.25 Explain the differences between icings and toppings. giving suitable examples of their role in modern desserts.

(20)

(4)

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5th Sem / Hotel Management & Catering Technology

Subject : Food Production - V

Time : 3 Hrs.

M.M. : 60

SECTION-A

- Note:** Multiple choice questions. All questions are compulsory (6x1=6)
- Q.1 Which country is famous for the traditional dish "Coq au Vin"?
- a) Germany b) Spain
c) France d) Portugal
- Q.2 Over-whipping egg whites can cause:
- a) Stiff peaks b) Weeping
c) Lose Stability d) Glossy texture
- Q.3 Fondant icing is best described as:
- a) A whipped, airy topping
b) A soft, creamy spread
c) A smooth, pliable sugar paste
d) A fruit-based glaze

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- Q.4 Which icing is made by boiling sugar and water to a specific temperature and then whipping it with egg whites?
- a) Buttercream
 - b) Ganache
 - c) Italian meringue
 - d) Cream cheese frosting

- Q.5 Which of the following is included in labour cost?
- a) Cost of tableware
 - b) Staff salaries and wages
 - c) Cost of utilities
 - d) Cost of menu printing

- Q.6 Which of the following is NOT one of the seven principles of HACCP?
- a) Conduct hazard analysis
 - b) Establish critical limits
 - c) Design kitchen layout
 - d) Establish monitoring procedures

SECTION-B

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

- Q.7 Sushi is an iconic dish from _____.

- Q.8 Meringues are commonly used in preparing which dishes?
- Q.9 What topping is often used on sundaes and pancakes?
- Q.10 Cooking yield refers to _____.
- Q.11 What does HACCP stand for?
- Q.12 One of the key roles of FSSAI is to _____

SECTION-C

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

- Q.13 Describe how geographic location affects the cuisine of any one country.
- Q.14 Discuss the staple foods of Southeast Asia and how regional influences have shaped them.
- Q.15 Describe the process of making French meringue.
- Q.16 List and describe four uses of meringue in modern pastry or dessert production.
- Q.17 Differentiate between icings and toppings with two examples each.
- Q.18 Write a short note on the use of icings in cake decoration and preservation.
- Q.19 How does effective portion control impact profitability and customer satisfaction?