

### SECTION-D

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

- Q.23 What are the broad duties and responsibilities of Larder Chef? Draw the layout of Larder kitchen.
- Q.24 What is casing? What are the different types of casing? What is progressive grinding method?
- Q.25 Explain the role of each following ingredients in pastry making
- a) Water
  - b) Shortening
  - c) Salt
  - d) Flour

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### 4th Sem./ 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 below is a type of sandwich?
- a) Cut
  - b) Open
  - c) Rolled
  - d) All of these
- Q.2 What is the primary focus of the Garde Manger Kitchen?
- a) Cooking meat and poultry
  - b) Baking pastries and desserts
  - c) Preparing cold dishes and salads
  - d) Producing confections and chocolates
- Q.3 Smorgasbord is a popular food from \_\_\_\_\_ cuisine.
- a) Scandinavian
  - b) Mexican
  - c) Asian
  - d) Oriental

- Q.4 Bratwurst is a variety of \_\_\_\_\_ in Germany.
- a) Fish                              b) Sausages
- c) Shellfish                        d) Lamb preparation
- Q.5 Name a cookie or pastry dough with a high proportion of butter or fat to flour.
- a) Short crust                      b) Short dough
- c) Short cake                      d) Short batter
- Q.6 What is another name for creaming method of cake making?
- a) Flour batter method   b) Sugar batter method
- c) Boiled method            d) Blending method

### SECTION-B

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

- Q.7 Why is spread used for making Sandwiches?
- Q.8 What is larder?
- Q.9 What is barding?
- Q.10 Define Mousse.

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- Q.11 Write the role of milk in improving the quality of bread.
- Q.12 Name two examples of natural bread improvers.

### SECTION-C

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

- Q.13 Enlist any eight essential tools found in Larder dept. for smooth operations.
- Q.14 Explain any 4 different types of sandwich on the basis of shape.
- Q.15 What do you understand by the term Forcemeat?
- Q.16 Define Chand-Froid and explain its types.
- Q.17 Enlist the precaution to be taken while preparing and storing appetizers.
- Q.18 Describe the term Filling and Topping with suitable examples.
- Q.19 List and explain any five famous sausages.
- Q.20 Differentiate between mousse and mousseline.
- Q.21 What are the physical and chemical changes that takes place during Baking.
- Q.22 Explain any two methods of bread making.

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