Q.19 Briefly explain any 4 classical egg preparations.

Q.20 Draw the flow chart of the major steps involved in the slaughtering of an animal.

Q.21 Briefly explain any 4 types of beef steaks.

Q.22 Write a short note on various millets used in cooking.

SECTION-D

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

Q.23 Explain the types of gravies used in Indian cuisine and give example of 2 dishes that can be made using each gravy.

Q.24 Draw a labeled diagram for cuts of beef. Also describe 5 classical lamb preparations.

Q.25 Classify fish on the basis of physique shape, fat content and habitat. Also mention the quality point to be checked while selecting fish & shellfish.

2nd Sem. / Hotel Management & Catering Technology

Subject : Food Production-II

Time : 3 Hrs.   M.M. : 60

SECTION-A

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

Q.1 Recognize from the following which is not a use of egg in cookery?
a) Binding   b) Coating
c) Emulsifying   d) Fermenting

Q.2 Identify the cut of beef that is suitable for roasting.
a) Chuck   b) Rib
c) Shank   d) Flank

Q.3 Recall a quality check for fresh fish from the given list
a) Bright and clear eyes
b) Slimy and sticky skin
c) Strong and fishy odor
d) Soft and sunken flesh

Q.4 Identify the type of soup that is made with white stock.

a) Puree   b) Cream

c) Veloute   d) Bisque

Q.5 Recognize the feature of Indian cuisine that distinguishes it from other cuisines.

a) Use of dairy products

b) Use of spices and masalas

c) Use of rice and wheat

d) Use of vegetarian dishes

Q.6 Identify the widely employed spice in the culinary industry known for its vibrant yellow hue, subtle taste, and frequent incorporation into curries and rice-based dishes.

a) Ginger   b) Mustard

c) Pathar ke phool   d) Turmeric

SECTION-B

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

Q.7 The _____ of an egg is the white part that contains mostly protein and water.

Q.8 The _____ of meat is the connective tissue that holds the muscle fibers together and affects the tenderness of the meat.

Q.9 _____is a slice of round fish cut across the bone.

Q.10 The _____of soups is the category of soups that are clear and transparent and made from clarified stock or broth.

Q.11 The _____are the parts of plants that are used for seasoning, such as leaves, flowers, seeds, roots or bark.

Q.12 The _____of Indian cookery is the process of cooking food in a sealed pot with very little water and steam, which helps to retain the flavor and nutrients of the food.

SECTION-C

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

Q.13 Write down the effects of heat on egg proteins.

Q.14 Discuss the three main characteristics of meat quality that can be observed visually.

Q.15 Lust the various types of poultry used for cooking.

Q.16 Name 4 classical cuts of fish with brief explanation.

Q.17 Outline the classification of soups using a chart.

Q.18 Differentiate between

i) Herbs and spices

ii) Dry masala and wet masala