261122

VCD_____ / F.Y.B.A (C.A) /PRICIPLES OF FOOD PRODUCTION / SEMESTER -I/ NOV-22 / 75 MARKS / 2 1/2 HRS.

Q.1.A) Fill in the blanks.   **5 marks**

   i.   _____ knife is used to debone fish.
   ii.   Batons cut into cubes are called as_____.
   iii.   Gard manger kitchen prepares _____and _____.
   iv.   Ratio for roux is_____.
   v.   Cafeteria kitchen makes food for_____

B) Define the following terms.   **5 marks**

   i.   Reheating of food
   ii.   Roasting
   iii.   Grilling
   iv.   Emulsification
   v.   Fillet

C) True or false.   **5 marks**

   i.   Mirepoix is consisting of Potato, Carrots, Yam, and Sweet potato.
   ii.   Primitive man invented fire.
   iii.   Industrial kitchen uses bio-gas a fuel.
   iv.   Poaching involves Simmering vegetables and meats.
   v.   Boiling temperature is 100 degrees Celsius.

Q.2 Answer the following questions (any 3)   **15 marks**

   a) Explain Cooking and effects on food.
   b) List down Fuels used in kitchen and their uses.
   c) List and Draw 5 kitchen hand tools
   d) Explain kitchen Uniform?
   e) List down 5 kitchen equipment and their uses.
   f) Explain following culinary terms
      a. Thawing b. Whisking   c. Beating   d. Searing   e. Simmer

Q.3. Answer the following questions (any 3)   **15 marks**

   a) Explain importance of daily and routine cleaning.
   b) List and explain types of frying.
   c) Explain different forms of leavening agents.
   d) Mention duties and responsibilities of CDP.
   e) Draw a flow chart of classical kitchen brigade
   f) What is inter departmental co-ordination between F&B and Kitchen stewarding?

Q4. Answer the following questions (any 3)   15 marks

   a) Explain FIFO.
   b) List and explain different types of cookies
   c) Explain sections of Kitchen.
   d) Write down Functions of Main kitchen.
   e) Draw a neat and labeled diagram of structure of wheat.
   f) Explain different types of raising agents.

Q5. Answer the following questions (any 5)   15 marks

   a) List down various Indian cuisines.
   b) Explain Dum-Pukht cooking.
   c) What is difference between roasting and baking?
   d) List and draw any five vegetable cuts.
   e) List down 5 Spices.
   f) Write down any five mixing and preparation methods