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F.Y. B.Sc. (Hospitality Studies) (I Semester) EXAMINATION, 2017

101 : BASIC FOOD PRODUCTION

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. : (i) Attempt any *four* questions.

(ii) *All* questions carry equal marks.

1. Explain the following terms (any 10) : 10

- (a) Hygiene
- (b) Beating
- (c) Shortening
- (d) Sprouting
- (e) Chalazae
- (f) First aid
- (g) Grating
- (h) Sucrose
- (i) Pulses
- (j) Conduction
- (k) Halwa
- (h) Raita.

2. (a) Give the importance of kitchen uniform. [4]

(b) State any *two* duties and responsibilities of the following chef :

- (1) Pastry chef
- (2) Larder chef.

(c) What precaution will you take while : [4]

- (1) Working with knife
- (2) Oil spillage on floor

P.T.O.

- (3) White lifting heavy equipments
 - (4) Cleaning electric equipment.
3. (a) What is cereal ? Draw a neat labelled diagram of wheat showing different parts. [4]
- (b) List different cuts of vegetable. Explain any *three* with example. [4]
- (c) Differentiate between Herbs and Spices. [2]
4. (a) With the help of chart classify vegetable giving *two* examples of each. [4]
- (b) Briefly explain any *four* types of milk. [4]
- (c) List any *two* points for enhancing and retaining colour of vegetable while boiling. [2]
5. Answer the following (any 10) : [10]
- (1) Two artificial sweeteners;
 - (2) Two bread spreads;
 - (3) Two colour pigments found in vegetables.
 - (4) Two forms of Egg available in market.
 - (5) What is cream ?
 - (6) Two essential ingredients used in continental cuisine.
 - (7) Two advantages of using electricity as a fuel.
 - (8) Name *two* tropical fruits.
 - (9) Give *two* advantages of using copper material used in cooking equipment.
 - (10) Name *two* types of fire.
 - (11) Name any preparation where rubbing-in method used.
 - (12) Name *two* animal fats used in cookery.