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[5120]-101

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2017

HS-101 : FUNDAMENTALS OF FOOD PRODUCTION

PRINCIPLES

(2016 PATTERN)

Time : Three Hours

Maximum Marks : 80

N.B. :— (i) Question No. 1 is compulsory.

(ii) Attempt any *six* questions from Question Nos. 2 to 7.

(iii) Draw neat diagram wherever necessary.

1. (A) Explain the following terms (any *ten*) : [10]

- (1) Vindaloo
- (2) Pressure frying
- (3) Thick soup
- (4) Garnishes
- (5) Julienne
- (6) Glazes
- (7) Peeling
- (8) Carotenoids
- (9) Au gratin
- (10) Suet
- (11) Moghlai
- (12) Saffron.

P.T.O.

- (B) Explain the following preparation terms (any *five*) : [5]
- (1) Paring
 - (2) Grinding
 - (3) Folding
 - (4) Marination
 - (5) Blending
 - (6) Creaming.
- (C) Give the *two* Byproducts of the following : [5]
- (1) Rice
 - (2) Wheat
 - (3) Corn
 - (4) Barley
 - (5) Oats.
2. (A) List the different stages of Bread Making in sequence and explain any *two* stages. [6]
- (B) Give the essentials for Indian food preparation. [3]
- (C) Enlist any *six* types of milks available in market. [3]
3. (A) List and explain any *three* natural and *three* artificial sugars. [6]
- (B) Give the classification of soups. [3]
- (C) Write a short note on Roasting. [3]
4. (A) Explain the following : [6]
- (a) Butter
 - (b) Lard
 - (c) Hydrogenated fat.
- (B) Give any *three* desirable texture in food. [3]
- (C) List any *three* herb and *three* spices used in continental cuisine. [3]