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**B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2018**

**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 5 questions from Question Nos. 2 to 7.

(iii) Draw neat diagrams wherever necessary.

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

(i) Stock

(ii) Consomme

(iii) Batonnette

(iv) Cloves

(v) First-Aid

(vi) Simmering

(vii) Wedges

(viii) Hydrogenated fat

P.T.O.

- (ix) Poaching
- (x) Roasting
- (xi) Garnishes
- (xii) Roux

(b) Explain the following preparation terms (any *five*) : [5]

- (i) Peeling
- (ii) Grinding
- (iii) Marination
- (iv) Pureeing
- (v) Blending
- (vi) Beating.

(c) Match the following : [5]

- |                   |   |             |
|-------------------|---|-------------|
| (i) Vegetable cut | — | Quail       |
| (ii) Cut of fish  | — | Semolina    |
| (iii) Egg         | — | Darne       |
| (iv) Egg yolk     | — | Julienne    |
| (v) Wheat         | — | Mayonnaise. |

2. (a) Make a classification chart of soups. [6]

(b) List any 4 types of milk available in market. [4]

(c) Write short notes on any *two* types of food texture. [2]

3. (a) Differentiate between herbs and spices. [4]  
(b) List reasons for cooking of food. [4]  
(c) Write short note on Boiling. [4]
4. (a) Explain the features of Indian food preparations. [6]  
(b) Differentiate between : [6]  
(i) Sauteing — Deep frying  
(ii) Direct steaming — Indirect steaming
5. (a) Write a recipe for making 1 ltr. mayonnaise. [4]  
(b) List 10 electrical equipments used in kitchen. [5]  
(c) Draw a classical brigade for a 3-Star Hotel. [3]
6. (a) Explain Radiation as a process of heat transfer. [2]  
(b) What points to be followed under personal hygiene in kitchen ? [6]  
(c) Write short note on food pigments. [4]
7. (a) List and explain thickening agents for food. [6]  
(b) What are the factors which influence food habits ? [6]