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**B.Sc. (Hospitality Studies) (Semester II) EXAMINATION, 2018**

**FOOD PRODUCTION PRINCIPLES**

**(2008 Pattern)**

**Time : 2 Hours**

**Maximum Marks : 40**

**N.B. :—** (i) Attempt any *four* of the following questions.

(ii) *All* questions carry equal marks.

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

- (1) Encasserole
- (2) Pressure frying
- (3) Magnetron
- (4) Glaze
- (5) Thousand Island
- (6) Gumbo
- (7) Mouthfeel
- (8) Flying ferment
- (9) Bread mold
- (10) Poeling
- (11) De glaze
- (12) Gazpacho

**2. Attempt any *five* of the following :** [10]

- (1) Write down any *four* advantages of microwave cooking.
- (2) What is the temperature requirement for boiling and poaching ?

P.T.O.

- (3) List any *four* proprietary sauces used in the kitchen.
  - (4) State any *four* garnishes of consomme.
  - (5) List *four* heavy duty equipments used in Bakery.
  - (6) Define yeast dough. Name two types of rich dough.
  - (7) Name any *four* sundry materials used in Bakery.
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- 3. (a) Discuss the role of raising agents in bakery. [2]
  - (b) Write down the general rules for frying. [4]
  - (c) List any *four* uses of stocks in cookery. [4]
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- 4. (a) Describe the different methods in breadmaking. [5]
  - (b) Classify mother sauces with *two* derivatives each. [5]
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- 5. (a) Define Roasting. Explain the different types of roasting. [5]
  - (b) Name any *five* national soups with the country of origin. [5]