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**Time : 2 Hours****FOOD PRODUCTION****Subject Code**

V	2	7	1
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**Total No. of Questions : 5****(Printed Pages : 3)****Maximum Marks : 50**

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- INSTRUCTIONS* :
- (i) Answer question no. 1 of each unit in **1 or 2** words.
  - (ii) Answer question no. 2 of each unit in **25-30** words.
  - (iii) Answer question no. 3 of each unit in **40-50** words.
  - (iv) Answer question no. 4 of each unit in **80-100** words.
  - (v) Answer each question on a fresh page.
  - (vi) Write the number of the questions and sub-questions clearly.
  - (vii) *All* questions are compulsory.
  - (viii) Figures to the right indicate full marks.
  - (ix) Draw diagram where specified.

**Unit I**

1. (1.1) Fish dipped in batter deep fried and served with tomato sauce is termed as ..... . 1
- (1.2) How is storage of fish carried out ? 2
- (1.3) What are the points to be considered while purchasing fin fish ? 3
- (1.4) Explain any *four* cuts of fish. 4

## Unit II

2. (2.1) The flesh of the animal which is less than 3 weeks of age is termed as ..... . 1
- (2.2) Write a short note on marinade. 2
- (2.3) List any *three* signs of good quality Beef. 3
- (2.4) Draw a neat labeled diagram of : 4
- Cuts of Pork

*Or*

Cuts of Beef.

## Unit III

3. (3.1) A stuffed boneless chicken generally the leg part is termed as ..... . 1
- (3.2) Name any *two* processed chicken products. 2
- (3.3) State any *three* points to be considered for storage of frozen poultry. 3
- (3.4) Explain any *four* types of birds used in cuisine. 4

## Unit IV

4. (4.1) Name a small cylindrical shape pasta having variety of flavours. 1
- (4.2) State the quality points to be considered while selecting lettuce and Egg plant. 2
- (4.3) How are domestic pasta prepared ? 3
- (4.4) How to protect red colour in vegetables during cooking ? 4

## Unit V

5. (5.1) Three parts of thin cream plus 1 part of vinegar or lemon juice, salt and pepper is termed as ..... . 1
- (5.2) Mention any *two* functions of Larder department. 2
- (5.3) Explain the composition of a salad. 3
- (5.4) Explain the rules for preparing sandwiches. 4

*Or*

Explain the parts of sandwiches.