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Time : 2 Hours

FOOD PRODUCTION

Subject Code

V	4	2	7	1
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Total No. of Questions : 25

(Printed Pages : 3)

Maximum Marks : 50

- INSTRUCTIONS** :
- (i) All questions are compulsory.
 - (ii) Write the question number of the corresponding answers clearly.
 - (iii) Figures to the right indicate full marks.
 - (iv) Question numbers 1 to 4 are Multiple Choice questions. Rewrite the statements choosing the correct alternatives.
 - (v) Answer question numbers 5 to 8 in 1 or 2 words.
 - (vi) Answer question numbers 9 to 14 in about 30 words.
 - (vii) Answer question numbers 15 to 21 in about 50 words.
 - (viii) Answer question numbers 22 to 25 in about 100 words.
 - (ix) Internal choice between question numbers 15 and 16.
 - (x) Internal choice between question numbers 24 and 25.

1. Meat is barded during roasting to 1
- Keep its shape
 - Add moisture
 - Reduce cooking time
 - Change its colour

2. The pigment present in carrot is 1
- Chlorophyll
 - Carotene
 - Anthocyanin
 - Flavones
3. Which of the following salad is prepared by using celery, apples, walnuts, and mayonnaise dressing ? 1
- Carmen salad
 - Tossed salad
 - German salad
 - Waldorf salad
4. Poussins are very small chicken of 4 to 8 weeks old weighing 1
- 500 gms
 - 100 gms
 - 1000 gms
 - 750 gms
5. Which pasta sauce is prepared by using ingredients like tomato sauce, garlic and fresh herbs ? 1
6. State the ideal cooking temperature for a medium rare steak. 1
7. Name the fish dish wherein fish is poached with white wine sauce, glazed and garnished with skinned grapes. 1
8. What is the basic ratio of oil to vinegar in preparation of French salad dressing ? 1

9. Differentiate between bivalve and univalve. 2
 10. Classify beef according to age. 2
 11. How to handle frozen poultry ? 2
 12. State the composition of a salad. 2
 13. Explain the quality factors to be considered while choosing the following vegetable : 2
 - (a) Corn
 - (b) Celery.
 14. What are the essentials of larder department ? 2
 15. State the quality points for buying shell fish. 3
- Or*
16. State the quality points for buying fin fish. 3
 17. List the selection criteria of good quality pork. 3
 18. Name and explain the dry heat methods of cooking poultry. 3
 19. Explain the factors affecting tenderness in meat. 3
 20. State the uses of factory mass produced pasta. 3
 21. How to preserve red colour in vegetables during cooking ? 3
 22. Explain the Nutritive value of fish. 4
 23. Name and explain the different cuts of poultry. 4
 24. Explain the different types of sandwiches. 4
- Or*
25. List the rules to be followed while preparing sandwiches. 4