



Name: Roll No.:

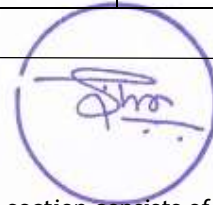
Branch: Signature of Invigilator:

Semester: IInd Date: 27/04/2022 (MORNING)

Subject with Code: HM109 FOOD PRODUCTION FOUNDATION - II

Marks Obtained	Section A (30)	Section B (20)	Total Marks (50)

INSTRUCTION TO CANDIDATE



1. The booklet (question paper cum answer sheet) consists of two sections. First section consists of MCQs of 30 marks. Candidates may mark the correct answer in the space provided / may also write answers in the answer sheet provided. The Second section of question paper consists of subjective questions of 20 marks. The candidates may write the answers for these questions in the answer sheets provided with the question booklet.
2. The booklet will be distributed to the candidates before 05 minutes of the examination. Candidates should write their roll no. in each page of the booklet.
3. Place the Student ID card, Registration Slip and No Dues Clearance (if applicable) on your desk. All the entries on the cover page must be filled at the specified space.
4. Carrying or using of mobile phone / any electronic gadgets (except regular scientific calculator)/chits are strictly prohibited inside the examination hall as it comes under the category of unfair means.
5. No candidate should be allowed to enter the examination hall later than 10 minutes after the commencement of examination. Candidates are not allowed to go out of the examination hall/room during the first 30 minutes and last 10 minutes of the examination.
6. Write on both side of the leaf and use pens with same ink.
7. The medium of examination is English. Answer book written in language other than English is liable to be rejected.
8. All attached sheets such as graph papers, drawing sheets etc. should be properly folded to the size of the answer book and tagged with the answer book by the candidate at least 05 minutes before the end of examination.
9. The door of examination hall will be closed 10 minutes before the end of examination. Do not leave the examination hall until the invigilators instruct you to do so.
10. Always maintain the highest level of integrity. Remember you are a BITian.
11. Candidates need to submit the question paper cum answer sheets before leaving the examination hall.

Section-A

1. What category of fish has a backbone on the upper edge of its body? (1 Point)

- round fish
- fatty fish
- flat fish
- boneless fish

2. DRR (1 Point)

- Done Right Roofing
- daily receiving report
- document release record
- Daily Room rent

3. _____ is the outer covering of cereal grains. (1 Point)

- Bran
- Germ
- Endosperm

4. Which type of flour has the weakest gluten and considered the weakest flour? (1 Point)

- Pastry C
- cake
- Rye flour
- Bread Flour

5. Any fat used in baking is called _____ because it shortens the gluten strands (1 Point)

- plastic
- oil
- shortening
- Crisco

6. Describe a finishing kitchen. (1 Point)

- Kitchen is one in which ready to eat or frozen foods are heated as required and served.
- a kitchen in which food is prepared and cooked in full view of the customers or diners,
- kitchen is a food service establishment where food is stored, prepared, portioned or packaged for service elsewhere.

7. A chicken stew that is prepared by the braising method but without colouring the chicken and served in white sauce is a: (1 Point)

- Chicken sauté chasseur
- Brown chicken stew
- Fricassee of chicken
- Chicken à la king

8. Invert sugar has which of the following properties? (1 Point)

- It is sweeter than regular granulated sugar (sucrose).
- It helps keep baked goods moist.
- It doesn't crystallize as easily as regular granulated sugar.
- All of the above.

9. Dark meat is slightly lower in fat than light meat. (1 Point)

- True
- False

10. When purchasing fresh seafood it is best to buy: (1 Point)

- Enough to last 4-5 days
- Only enough seafood that will be used within 1-2 days
- Enough seafood to last the week
- Whatever will fit in the cool room if it is on special

11. What is the best way to thaw frozen poultry? (1 Point)

- In a tub of hot water
- On the sink draining board in the refrigerator
- In a bucket of cold water

12. The principal purpose of the chalazae in an egg is to: (1 Point)

- prevent it from breaking
- hold the yolk in the center
- provide a space called an air cell
- prevent air from entering the egg

13. What cut of meat is used for making bacon? (1 Point)

- Pork Ribs
- Pork Belly
- Loin Of Beef
- Leg Of Lamb

14. What garnish that accompanies seafood is made from mayonnaise and chopped pickles? (1 Point)
- hollandaise sauce
 - tarter sauce
 - capersauce
 - salsa
15. What internal temperature is the minimum required temperature for baked fish? (1 Point)
- 140F
 - 145F
 - 150F
 - 155F
16. A paupiette and delice can be produced from a trout fillets (1 Point)
- True
 - False
17. A **protein** that is formed when wheat flour is is moistened - this gives **strength & elasticity** to batter / dough. (1 Point)
- Gluten
 - Baking Powder
 - Flax Seed
 - Sea Salt
18. The literal meaning of the French term "garde manger" is "keep to eat." (1 Point)
- True
 - False
- 19.** blanching. (1 Point)
- The process of eliminating bones or impurities that can cause cloudiness in a stock is called
 - A sauce made from the juices of cooked meat and brown stock is
 - The process of removing fat that has cooled and hardened from the surface of the stock is called
 - A rich, flavorful broth or stock that has been clarified is
20. Shellfish (1 Point)
- Which is an example of a clear soup?
 - Which is usually a main ingredient in a bisque?
 - The two main ingredients of béchamel are
 - Which sauce is the base for béarnaise?

21. The service team usually picks up food from a designated space in the kitchen often referred to as..... (1 Point)
- Pass window
 - Delivery area
 - Receiving bay
 - Restaurants area

22. Roux (1 Point)
- What thickener is made of equal parts cooked flour and fat?
 - Which liquid is most often used in making stock?
 - Which is an example of a clear soup?
 - A thickener made of equal parts flour and soft, whole butter is

23. Liaison. (1 Point)
- A rich, lightly reduced stock used as a sauce for roasted meats is called
 - A cold mixture of fresh herbs, spices, fruits, and/or vegetables is called
 - A mixture of egg yolks and heavy cream, often used to finish some sauces, is called
 - Brown stock and brown roux are used to make which grand sauce?

24. Cutting a fleshy boneless piece of meat from near the ribs of an animal or fish (1 Point)
- Filleting
 - beurre noisette
 - en papillote
 - pin bones

25. 35° F (1 Point)
- A stock should be cooled to which temperature to ensure its safety?
 - Which sauce is the base for béarnaise?
 - The correct mixture of mirepoix is

- Which liquid is most often used in making stock?
26. Storage of meats should be done in deep freezer at a temperature of (1 Point)
- 16 c to -18° C.
 - 16 c to 18° C.
 - 3 to 5° C.
 - 3 to -5° C.

27. If you were an egg and you wanted to give the chef who was about to cook you some advice, you would most probably say, please don't _____.

(1 Point)

- let me coagulate
- cook me too long
- cook me at too high a temperature
- both b and c

28. There are 5 'grand sauces'. What is another name for a 'grand sauce'?

(1 Point)

- Big
- Father
- Mother
- Derivative

29. FIFO stands for

(1 Point)

- First-In First-Out
- Food in Food out
- Fast in food out
- Fridge in Fridge out

30. Which is the following function of sugar in baked goods?

(1 Point)

- To increase keeping qualities, develop crust color, provide food for the yeast.
- To provide structure
- To decrease moistness
- To toughen the product

31. Classify raising agents and briefly explain the chemical raising agents.

(4 Points)

32. Classify soups in a chart form giving at least one example of each. List and briefly explain four consommé garnishes.

(4 Points)

33. Classify fish with an example of each category

(4 Points)

34. Draw a neat diagram and label the different cuts of lamb/mutton.

(4 Points)

35. List the factors to be considered while preparing a layout of a kitchen for a large hotel.

(4 Points)