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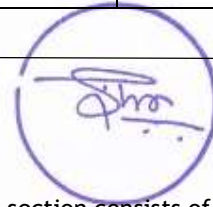
Branch: Signature of Invigilator:

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

Subject with Code: HM211 FOOD PRODUCTION OPERATION - 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.

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI	
(END SEMESTER EXAMINATION)	
CLASS : BHMCT	SEMESTER: IV
BRANCH : HMCT	SESSION: SP/2022
SUBJECT: HM211 Food Production Operation II	
TIME : 2 HOURS	FULL MARKS: 50

Section A: Multiple Choice Questions

(30X1 marks= 30 marks)

- 1) Select the objectives of the menu.
 - a. Satisfy guests expectations
 - b. Attain marketing objectives
 - c. Must be cost-effective and accurate
 - d. All of the above
- 2) Board form of Menu suits to _____.
 - a. Food courts
 - b. Small establishments
 - c. Large establishments
 - d. Classical Restaurants
- 3) Which are NOT the characteristics of Table d' hote menu?
 - a. Less kitchen equipment required
 - b. Less kitchen area required
 - c. Less kitchen staff required
 - d. Extensive menu choices are available
- 4) The establishment agrees to pay an approved supplier exactly the same price that the supplier paid for the commodities plus an agreed percentage, often 10-12.5%. This percentage would include the cost of handling, delivery charges, and a profit element for the supplier. Select the purchasing method.
 - a. The specific period contract
 - b. Purchasing by paid reserve
 - c. Cost-plus
 - d. Total supply
- 5) The usable part of that product after initial preparation or the edible part of the product after preparation & cooking is called _____.
 - a. Standard yield
 - b. Standard recipes
 - c. Standard portion
 - d. All of the above
- 6) The pickled roe of sturgeon or other large fish is eaten as a delicacy is called _____.
 - a. Cavier
 - b. Oeufs
 - c. Farineaux
 - d. A'l'orly

- 7) Which of the following is considered while indenting for bulk cooking?
- Yield
 - Type of event
 - Regional influence
 - All of the above
- 8) The _____ method of menu pricing is designed to determine a specific amount of money that should be made from each customer who comes for dining. This method is suitable for pricing the buffet menu.
- Gross Profit method
 - Pricing factor method
 - Base price method
 - Non structured method
- 9) _____ are incurred on inventories stored in warehouses or stores.
- Ordering costs
 - Purchase costs
 - Stock-out costs
 - Carrying costs
- 10) The inventory is continuously checked, and a new order is placed when the inventory level reaches a certain point called the reorder point. Order quantity is always constant.
- P- System
 - Q- System
 - L-System
 - R-System
- 11) Which of the following is NOT an assumption of the EOQ model?
- The price of the inventory item (P) is independent of the order quantity.
 - The demand for a product or its usage rate is not constant over time.
 - The ordering cost (Co) is fixed and is independent of the quantity ordered (Q).
 - The total holding cost of inventories is proportional to the number of inventory items stored.
- 12) Select the formula to calculate the reorder point where d = Average daily demand and LT = Lead time.
- $d + LT$
 - $d \times LT$
 - $2(d + LT)$
 - $4(d + LT)$
- 13) _____ classification is based on the importance of an item in the production process.
- ABC
 - VED
 - FSND
 - All of the above
- 14) Safety margin is also called as _____. This stock is over and above the regular _____.
- buffer stock, reserve stock
 - par stock, buffer stock
 - buffer stock, par Stock
 - reserve stock, buffer stock

- 15) _____ is the hind leg of a pig.
- Pork
 - Veal
 - Ham
 - Bacon
- 16) Nitrites of sodium and potassium are also used in curing, which -
- controls *clostridium botulinum*
 - retains colour
 - both a and b
 - none of the above
- 17) This is the form of Canadian bacon. It is prepared by curing and then dried briefly and coated with yellow cornmeal.
- Pea meal bacon
 - Country cured bacon
 - Sliced bacon
 - Slab bacon
- 18) Which of the following is NOT used as salad greens?
- Butter head lettuce
 - Romaine lettuce
 - Jerusalem artichoke
 - Iceberg lettuce
- 19) 1 part oil and 1 part vinegar is _____ type of vinaigrette.
- English
 - American
 - Italian
 - French
- 20) Instant potatoes, frozen juice concentrates, and canned vegetables are examples of _____ levels of convenience foods.
- Basic
 - Complex
 - Manufactured
 - None of the above
- 21) Fillings made with fish are generally sandwiched in _____.
- White bread
 - German Sour Dough bread
 - Brown bread
 - All of the above
- 22) These sandwiches are served with the filling neatly arranged on a slice of bread and served open. Select the correct option.
- Scandinavian sandwiches
 - Bruschettas in Italy
 - Miniature varieties are called canapes.
 - All of the above

- 23) _____ is similar to penne, but often has ends cut in a straight line versus diagonally.
- Capellini
 - Fusilli
 - Ziti
 - Tortellini
- 24) _____ is produced from the pulp and leftover flesh of the olives after the first press is done.
- Olive Pomace oil
 - Extra Virgin oil
 - Virgin oil
 - Options b and c only
- 25) A long thin loaf bread with crisp crust in French Cuisine is called _____.
- Sauerkraut
 - Poulet sauté Chasseur
 - Baguette
 - Bouillabaisse
- 26) Pâté is _____.
- a paste, pie, or loaf filled with a forcemeat.
 - a mixture of creamed fish or meat, sometimes combined with breadcrumbs, with a light egg binding, formed into an egg-like shape, and then cooked.
 - is an Alsatian recipe for preparing sauerkraut with sausages
 - None of the above
- 27) Select the feature of Kobe beef.
- Comprised of a very particular strain of Wagyu called Tajima-Gyu
 - Born within Hyogo Prefecture.
 - Any cattle that is bred in Japan or the Japanese-style.
 - Both options a and b
- 28) _____ is Japanese rice cake made of mochigome, a short-grain japonica glutinous rice.
- Mirin
 - Mochi
 - pot stickers
 - Miso
- 29) Som Tam is a _____ in Thai Cuisine.
- Papaya salad
 - Chicken cooked in coconut milk
 - Fried noodles dish
 - Spicy Thai soup
- 30) The colour of Thai curry paste depends on _____
- Chilli
 - Galangal
 - Lemongrass
 - Kafi lime

Section B: Short Answer Questions

(5X4 marks = 20 marks)

- 1) Classify the menu based on pricing and explain with an example.

OR

Describe the principles of Menu Planning.

- 2) Compare the advantages and disadvantages of various types of stores based on centralisation.

- 3) Describe the types of casings used in sausages.

OR

What is Larder or Garde Manger? Discuss the responsibilities of Chef Garde Manger.

- 4) Explain any four preparations from Mexican cuisine where Tortillas are used as the base.

- 5) Compare the food pattern of four major regions of Chinese cuisine.