

SUBJECT: QUANTITY FOOD PRODUCTION

Day: **Friday**
Date: **20/04/2018**

S-2018-2121

Time: **02.00 PM To 4.30 PM**
Max Marks. 60

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Answers to both the sections should be written in **SEPARATE** answer books.
- 3) Figures to the right indicate **FULL** marks.

SECTION-I

Q.1 State True or False **(06)**

- a) Yellow connective tissues breaks down easily in cooking.
- b) Standard recipes help to control food cost.
- c) Over cooking at high temperature denatures the protein and it becomes stringy.
- d) Food Cost = Cost of food consumed-Staff meals.
- e) All pulses nuts and oil seeds are rich source of protein.
- f) Instant Freezing is a method of Continental cooking.

Q.2 Attempt **ANY THREE** of the following: **(12)**

- a) Define balance diet and explain the food groups to be consider while planning menu.
- b) List and explain criteria for selection of kitchen equipments.
- c) Explain any four methods of processing convenience foods.
- d) Give a standard recipe for preparing of makhani gravy for 100 pax.

Q.3 Attempt **ANY THREE** of the following: **(12)**

- a) List and explain the different ways in which an industrial canteen can be operated.
- b) List and explain any Eight factors to be considered while planning of five star hotel kitchen.
- c) Classify kitchen equipments with two example of each.
- d) List and explain any four cooking fuels used in the kitchen.

SECTION-II

Q.4 Fill in the blanks. **(06)**

- a) _____ is a dry method of cooking.
- b) _____ is a good source of protein.
- c) _____ is a natural Tenderizer.
- d) Connective tissue can be broken down by _____ process.
- e) Railway catering falls under _____ catering.
- f) The most expensive cut of chicken is _____.

Q.5 Attempt **ANY THREE** of the following: **(12)**

- a) Explain the effect of dry heat and moist heat on meat.
- b) Explain the following Steaks:
 - i) T Bone steak
 - ii) Tournedos
- c) Write a note on welfare catering.
- d) Explain in detail the manufacturing process of tea.

Q.6 Attempt **ANY THREE** of the following: **(12)**

- a) Define standard recipe and list any four advantages of standard recipe.
- b) Explain the following:
 - i) Food cost
 - ii) Air line catering
- c) Draw and label cuts of beef and their uses.
- d) What factors are to be considered while planning a kitchen?