

DIPLOMA IN CULINARY ARTS : WINTER - 2017

SUBJECT : FOOD PRODUCTION - I

Day : **Wednesday**
Date : **15/11/2017**

W-2017-1508

Time : **08.30 AM TO 10.30 AM**
Max. Marks : 80

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.

Q.1 Answer **ANY FOUR** of the following: **[16]**

- a) State the interdepartmental co-ordination between two points each:
 - i) Kitchen and Front Office
 - ii) Kitchen and House keeping
- b) State any two duties and responsibilities of the following chefs:
 - i) Chef de cuisine
 - ii) Chef Rotissiere.
- c) Explain any eight standard of professionalism to be followed by a food service personnel in the kitchen.
- d) Explain the following method of mixing food.
 - i) Beating
 - ii) Blending
 - iii) Pressing
 - iv) Rubbing.
- e) Explain the following methods of preparation of ingredients:
 - i) Mashing
 - ii) Sieving
 - iii) Steeping
 - iv) Emulsification.

Q.2 Answer **ANY FOUR** of the following: **[16]**

- a) Explain Table d'hote and a'la carte menu.
- b) Classify fuels with its examples each.
- c) Draw any four Knives used in kitchen and state its uses.
- d) Write a plan of work for the following menu:
Veg Khorma, Pea Pulao, Tomato raita and Semiya Payassam.
- e)
 - i) State any two advantages of LPG as a fuel.
 - ii) State any two uses of OTG in Kitchen.

Q.3 Answer **ANY FOUR** of the following: **[16]**

- a) State the aims and objectives of cooking food.
- b) Explain the effect of heat on:
 - i) Proteins
 - ii) Carbohydrates.
- c) State any four points to be kept in mind for retention of colour while cooking vegetables and fruits with example.
- d) State any four salient features of the following cooking methods:
 - i) Steaming
 - ii) Poaching
- e) State in tabular form the types of pigments found in fruits and vegetables and effect of heat, acid and alkali on the same.

Q.4 Answer **ANY FOUR** of the following: **[16]**

- a) Define texture. Explain any three types of desirable textures with examples.
- b) State and explain any two types of commercial catering establishments.
- c) Explain the following methods of managing industrial canteens:
 - i) Contract
 - ii) Company managed.
- d) Explain in brief:
 - i) Airline catering
 - ii) Railway catering
- e) Write a short note on Outdoor catering.

Q.5 a) Answer **ANY TWO** of the following: **[08]**

- i) State any eight principles of menu planning.
- ii) Define standardized recipe. Draw a format of standard recipe with an example.
- iii) Plan a menu for lunch for an Industrial Canteen for 500 people.

b) Give local equivalents of the following (**ANY EIGHT**): **[08]**

- | | |
|-------------------|--------------------|
| i) Spinach | vi) Sapota |
| ii) Egg plant | vii) Indian Salmon |
| iii) Lentil | viii) Chick peas |
| iv) Raisins | ix) Kidney beans |
| v) Gingelly seeds | x) Asofoetida |

* * * *