

**SUBJECT: INTERNATIONAL FOOD PRODUCTION & KITCHEN  
MANAGEMENT**

Day : Tuesday  
Date 25-01-2022

W-15204-2021

Time : 02:00 PM-04:30 PM  
Max. Marks: 60

**N.B.:**

- 1) All questions are **COMPULSARY**.
- 2) Figures to the right indicate **FULL** marks.
- 3) Both the sections should be written in **ONE** answer book.

**SECTION - I**

Q.1) Match the following pairs. ANY SIX : (1 Marks X 6 = 6 Marks)

- | A               | B                   |
|-----------------|---------------------|
| a) China        | i) Guacamole        |
| b) Great Britan | ii) Adobo           |
| c) Mexico       | iii) Crème Bruilee  |
| d) Japan        | iv) Bread soup      |
| e) France       | v) Kung pao chicken |
| f) Germany      | vi) Shepard's pie   |
| g) Tex Mex      | vii) Gazpacho       |
| h) Spain        | viii) Sashimi       |
|                 | ix) Chili con carne |

Q.2) Answer the following (Any Three) (4 Marks X 3 = 12)

- a) Explain any four records to be maintained in food production administrative.
- b) Discuss Chinese cuisine on the basis of historical background and staple food.
- c) List & explain the stages involved in developing new recipe.
- d) Discuss automaton and latest trends in food industry.

Q.3) Answer the following (Any Three) (4 Marks X 3 = 12)

- a) Discuss Japanese cuisine on the basis of historical background and staple food.
- b) Define production planning and explain stages involved in planning.
- c) Explain any four principles of food presentation.
- d) Draw any four tools & give any one use of the same that are used for sugar work.

**SECTION II**

Q.4) Justify the correct answer (1 Marks X 6 = 6 Marks)

What is "Vichyssoise"?

- |                      |                     |
|----------------------|---------------------|
| a) Type of chip dip  | c) Cold French Soup |
| b) Italian Ice Cream | d) Spanish rice     |

Nori sheet are made from---

- |             |                          |
|-------------|--------------------------|
| a) Sea weed | c) Hot Dog               |
| b) Bacon    | d) Japanese flour petals |

In Italian Cuisine what is Panna Cotta?

- |                                 |                       |
|---------------------------------|-----------------------|
| a) A custard like dessert       | c) A homemade Yoghurt |
| b) A homemade whole grain bread | d) A white sauce      |

A Japanese Batter is called---

- |                |            |
|----------------|------------|
| a) Tempura     | c) Sashimi |
| b) Beer batter | d) Mornay  |

Which are the seasoning is being used in Japanese cuisine?

- a) Miso
- b) Pizza seasoning
- c) Sea weed
- d) Nori

Turning to Thai food, what is the main ingredient in “Tom Yum Goong”?

- a) Chicken
- b) Mint
- c) Lemon Grass
- d) Shrimp

## SECTION II

Q.5) Answer the following: (4 Marks X 3 = 12)

- a) State and explain the interdepartmental co-ordination between kitchen and following department
  - i) Housekeeping. ii) Maintenance Department.
- b) List and explain any four factors affecting stability of meringue.
- c) Explain Power breakfast.
- d) Explain tempering of chocolate.

Q.6) Answer the following: (4 Marks X 3 = 12)

- a) Define the quality and quantity in controlling production.
- b) List and explain any four tools used in food photography.
- c) Discuss Mexican cuisine on the basis of historical background and its staple food.
- d) Define chocolate truffle? Discuss its components.

\*\*\*\*\*