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B. Sc. (Hospitality Studies) (Semester - II) Examination - 2010

FOOD PRODUCTION PRINCIPLES

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Attempt *any four* questions.
- (2) All questions carry equal marks.
- (3) Neat diagrams must be drawn wherever necessary.

Q.1) Explain the following terms : (Any Ten)

[10]

- (1) Aspic
- (2) Concasse
- (3) Masking
- (4) Zest
- (5) Consommè
- (6) Bloom
- (7) Baste
- (8) Emulsion
- (9) Croutons
- (10) Caramel
- (11) Bain Marie
- (12) Croissant

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P.T.O.

- Q.2) (A) Write short notes : (Any Two) [04]**
- (a) Baking
 - (b) Grilling
 - (c) Tandoor
- (B) Explain Combination of Cooking Methods with suitable examples. [03]
- (C) Differentiate between Steaming and Boiling [03]
- Q.3) (A) Enlist and explain stages in Bread Making. [05]**
- (B) List any five small equipments used in a Bakery along with its uses. [05]
- Q.4) (A) What are the golden rules for making a Good Stock ? [04]**
- (B) What are the various thickening agents used in Making Sauces ? [04]
- (C) Explain Process of Clarification of Consommè. [02]
- Q.5) (A) Match the following : [03]**
- | | | |
|-----------|---|-------------|
| Devil | – | Hollandaise |
| Soubise | – | Espagnole |
| Ivory | – | Mayonnaise |
| Choron | – | Bechamel |
| Andalouse | – | Tomato |
| Barbeque | – | Veloute |
- (B) Explain any four desirable textures of a Finished Food Product. [04]
- (C) Answer the following in a sentence : (Any Three) [03]
- (a) What is Gelatinisation ?
 - (b) What do you understand by Hydrogenation of Fat ?
 - (c) Explain importance of Gluten in Bread Making.
 - (d) List any two disadvantages of Microwave Cooking.
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