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**B. Sc. (Hospitality Studies) (Semester - I) Examination - 2010**

**BASIC FOOD PRODUCTION**

**(Old 2005 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

**Instructions :**

- (1) Attempt *any four* questions.
- (2) All questions carry equal marks.

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- Q.1)** (A) What are the Hygiene and Safe Practices to be observed while handling food in kitchen ? **[04]**
- (B) Explain the following Mixing Methods of Food : **[04]**
- (a) Kneading
  - (b) Blending
  - (c) Rubbing in
  - (d) Creaming
- (C) Write two uses of Egg in Cookery. **[02]**
- Q.2)** (A) List and explain different types of Vegetables. **[04]**
- (B) Enlist any four herbs and spices used in Indian Cookery. **[04]**
- (C) Write short note on Sweeteners. **[02]**
- Q.3)** (A) What is Hydrogenation of Fat ? **[02]**
- (B) Write different Dairy Products used in Food Production. **[04]**
- (C) Classify Fruits with two examples of each. **[04]**
- Q.4)** (A) List any four varieties of Wheat available in the market and write any four by-products of Wheat. **[04]**
- (B) Name any four Bread Spreads. **[02]**
- (C) Write different Pre-preparation Methods of Food. **[04]**

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**P.T.O.**

**Q.5) (A) Write importance of Uniform in Kitchen. [02]**

**(B) Explain the following terms : (Any Eight) [08]**

- (a) Zarda
- (b) Bhujia
- (c) Suet
- (d) Payasam
- (e) Bonda
- (f) Pulao
- (g) Halwa
- (h) Nan
- (i) Herbs
- (j) Batter