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Time : 2 Hours**FOOD PRODUCTION****Subject Code**

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Total No. of Questions : 25**(Printed Pages : 3)****Maximum Marks : 50**

- INSTRUCTIONS :** (i) All questions are compulsory.
- (ii) Write the question number of the corresponding answers clearly.
- (iii) Figures to the right indicate full marks.
- (iv) Question numbers 1 to 4 are Multiple Choice questions. Rewrite the statements choosing the correct alternatives.
- (v) Answer question numbers 5 to 8 in 1 or 2 words.
- (vi) Answer question numbers 9 to 14 in about 30 words.
- (vii) Answer question numbers 15 to 21 in about 50 words.
- (viii) Answer question numbers 22 to 25 in about 100 words.
- (ix) Internal choice between question numbers 15 and 16.
- (x) Internal choice between question numbers 24 and 25.

1. Meat is barded during roasting to 1
- Keep its shape
 - Add moisture
 - Reduce cooking time
 - Change its colour

2. The pigment present in carrot is 1
- Chlorophyll
 - Carotene
 - Anthocyanin
 - Flavones
3. Which of the following salad is prepared by using celery, apples, walnuts, and mayonnaise dressing ? 1
- Carmen salad
 - Tossed salad
 - German salad
 - Waldorf salad
4. Poussins are very small chicken of 4 to 8 weeks old weighing 1
- 500 gms
 - 100 gms
 - 1000 gms
 - 750 gms
5. Which pasta sauce is prepared by using ingredients like tomato sauce, garlic and fresh herbs ? 1
6. State the ideal cooking temperature for a medium rare steak. 1
7. Name the fish dish wherein fish is poached with white wine sauce, glazed and garnished with skinned grapes. 1
8. What is the basic ratio of oil to vinegar in preparation of French salad dressing ? 1

9. Differentiate between bivalve and univalve. 2
10. Classify beef according to age. 2
11. How to handle frozen poultry ? 2
12. State the composition of a salad. 2
13. Explain the quality factors to be considered while choosing the following vegetable : 2
- (a) Corn
- (b) Celery.
14. What are the essentials of larder department ? 2
15. State the quality points for buying shell fish. 3

Or

16. State the quality points for buying fin fish. 3
17. List the selection criteria of good quality pork. 3
18. Name and explain the dry heat methods of cooking poultry. 3
19. Explain the factors affecting tenderness in meat. 3
20. State the uses of factory mass produced pasta. 3
21. How to preserve red colour in vegetables during cooking ? 3
22. Explain the Nutritive value of fish. 4
23. Name and explain the different cuts of poultry. 4
24. Explain the different types of sandwiches. 4

Or

25. List the rules to be followed while preparing sandwiches. 4