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Time : 2 Hours

FOOD PRODUCTION

Subject Code

V	2	7	1
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Total No. of Questions : 5

(Printed Pages : 3)

Maximum Marks : 50

- INSTRUCTIONS :**
- (i) Answer question no. 1 of each unit in **1 or 2** words.
  - (ii) Answer question no. 2 of each unit in **25-30** words.
  - (iii) Answer question no. 3 of each unit in **40-50** words.
  - (iv) Answer question no. 4 of each unit in **80-100** words.
  - (v) Answer each question on a fresh page.
  - (vi) Write the number of the questions and sub-question clearly.
  - (vii) All questions are compulsory.
  - (viii) Figures to the right indicate full marks.
  - (ix) Draw diagram where specified.

### Unit I

1. (1.1) Fish which is often pigmented and tend to be surface fish is known as  
..... . 1
- (1.2) Explain any *two* methods of cooking fish. 2
- (1.3) Explain how storage of fish is carried out. 3
- (1.4) Name and explain any *four* well known fish dishes. 4

## Unit II

2. (2.1) The term applied to animals slaughtered from 3 to 8 months of age. 1
- (2.2) Write a short note on “Marbling in meat”. 2
- (2.3) List any *three* points how frozen meat can be stored. 3
- (2.4) Draw a neat labeled diagram of : 4

Cuts of Pork

*Or*

Cuts of Beef.

## Unit III

3. (3.1) A skinless cut of chicken breast with only the wing bone attached is termed as ..... . 1
- (3.2) Mention any *two* quality points while selecting fresh and healthy poultry. 2
- (3.3) List the Roasting temperatres and time for game birds. 3
- (3.4) Describe any *four* types of birds used in cuisine. 4

## Unit IV

4. (4.1) Name the flat pasta that can be rolled into tubes and stuffed. 1
- (4.2) List the quality points to be considered wihle selecting vegetables like carrot and parsley. 2
- (4.3) Explain cooking of pasta in details. 3
- (4.4) Mention any *four* tips for selecting and storing fresh vegetables. 4

## Unit V

5. (5.1) 3 parts of oil plus 1 part of vinegar plus mustard and seasoning is called as ..... . 1
- (5.2) What are the necessities of larder department. 2
- (5.3) Explain any *three* rules of thumb to be followed while preparing salads. 3
- (5.4) List any *four* rules for preparing sandwiches. 4

*Or*

Name and explain any *four* types of sandwiches.