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B. HMCT
HMFP 4107

Second Semester Examination – 2008

FOOD PRODUCTION FOUNDATION – II

Full Marks – 70

Time : 3 Hours

Answer Question No. 1 which is compulsory
and any **five** from the rest.

Figures in the right hand margin
indicate marks.

1. Explain the following terms : 2×10
- (i) Quenelle
 - (ii) Marinade
 - (iii) Mivepoix
 - (iv) Slurries



- (v) Pasanda
- (vi) Meringue
- (vii) Duxelle
- (viii) Chemical leavener
- (ix) Knock Back
- (x) Frittata.

2. What are the principles one should follow while planning the layout of hotel kitchens ?

Plan an effective economical modular kitchen with suggestion of latest equipments. (Draw the layout) 3+7

3. Define Sauce. Explain the importance of sauce in food preparation with suitable example.

Write the recipe for mayonnaise sauce.

2+5+3

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Contd.

4. Explain the functions of the following raw materials in making Bread. 2.5×4

(i) Salt

(ii) Yeast

(iii) Sugar

(iv) Fat

5. How do you select fish ? Classify fish with examples with the help of a neat diagram. Explain five classical cuts of fish. 3+4+3

6. Draw the kitchen organization chart of a 5 star Hotel. What are the duties and responsibilities of the Executive Chef. 10

7. List the salient features of Hyderabadi cuisine, considering the major ingredients used food habits etc. List ten speciality dishes from this region. 7+3

8. Classify soups with examples of each category. Write the basic recipe of any cream soup.

7+3
