

DIPLOMA
Hospitality Ethnic Foods & Sweets Processing
Subject: Introduction to Food Production
Subject Code: HDFP-205
Semester: Second
January 2021
Theory (External): 35 Marks
Time: 03 Hours

Instructions to the Students

1. This Question paper consists of two Sections. All sections are compulsory.
2. Section A comprises 10 questions of objective type in nature. All questions are compulsory. Each question carries 1 marks.
3. Section B comprises 8 essay type questions. out of which students need to do any 5. Each question carries 5 marks.
4. Read the questions carefully and write the answers in the answer sheets provided.
5. Do not write anything on the question paper.
6. Wherever necessary, the diagram drawn should be neat and properly labelled

Roll Number

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SECTION –A (SHORT/OBJECTIVE TYPE QUESTIONS)
(10x1=10 Marks)

- A. What is stock?
- B. Example of two types of gravies?
- C. Write difference between gravy and curry?
- D. Name one preparation using steaming method of cooking?
- E. What is sprouting of pulses?
- F. Define clear soup?
- G. What is thick soup?
- H. Write any two types of vegetable cuts?
- I. What sauce contribute to any dish?
- J. Name one preparation which make use of rice and pulse?

SECTION –B (ESSAY TYPE QUESTIONS)
(5x5=25 Marks)

1. Write about various section of hotel kitchen?
2. Give method of making gravies and curries?
3. Explain different types of cooking methods?
4. Write one method of any vegetable preparation?
5. Classify soups? Give recipe of any thick soup?
6. How will you prepare sauce? Give one recipe?
7. Write about layout of hotel kitchen?
8. Give different preparation techniques used in kitchen?

==END OF PAPER==