

**Diploma in Ethnic Food & Sweets Processing****Subject: Haryanvi Cuisines****Subject Code: HDFP-105****Semester: 1<sup>st</sup> (Re-appear)****Batch: 2018-19****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 mark.
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 (OBJECTIVE TYPE QUESTIONS)**

**(10x1=10 Marks)**

1. Write full form of FEFO.
2. What is shelf life of a food?
3. Write names of two non-perishable foods.
4. Name 2 Haryanvi sweets.
5. What is blanching?
6. Which food group dominates in Haryanvi cuisine?
7. What is Hedonic rating test?
8. What is the temperature range of a refrigerator?
9. What is FIFO?
10. Do Haryanvi cuisine consists of vegetarian or non-vegetarian foods?

**SECTION -B (ESSAY TYPE QUESTIONS)**

**(5x5=25 Marks)**

1. Describe selection & analysis of raw material for Haryanvi cuisines.
2. Explain handling & storage of raw material.
3. Write about the stock & record monitoring of raw material.
4. Describe various popularly known Haryanvi foods.
5. Explain steps used in processing of Haryanvi foods.
6. Describe food safety, hygiene & sanitation.
7. Explain packaging, labelling, coding & dispatch of different Haryanvi food products.
8. Write about storage of different kind of Haryanvi foods in favorable conditions.

**END OF PAPER**

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