

**DIPLOMA**  
**Hospitality-Ethnic Foods & Sweets Processing**  
**Subject: Introduction to Food Production**  
**Subject Code: HDFP-205**  
**Semester: Second**  
**July 2022**  
**Theory (External): 35 Marks**  
**Time: 03 hours**

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**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

<b>Roll Number</b>									

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

- A. Define Tamiser.
- B. What is Mirepoix?
- C. Why is spread used for making Sandwiches?
- D. List any two vegetables used for making a Ratatouille.
- E. What do you mean by Quadriller?
- F. Tell the use of lemon zester.
- G. Describe Grilling
- H. What is tilting pan?
- I. Indicate four objectives of cooking food.
- J. How are clear soups prepared?

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

1. Differentiate between,
  - a) Brown Braising & White Braising?
  - b) Blanching and Refreshing?
2. Effect of Heat: as Fats Are Heated There Are Three Temperatures at Which Noticeable Changes Take Place. Describe It?
3. What are the characteristics of raw material?
4. Write two features each of appetizer, accompaniment and curry and one function of each base and body of gravy.
5. Why it is important to include rice in our diet? Describe four ways in which we can preserve maximum nutrients from rice and minimizes cooking losses.
6. Write a note on sauces. Explain derivatives of mother Sause hollandaise.
7. Do you think soups can be important part of patient's diet recovering from disease? Give reason supporting your answer. And write the categories of thick soup.
8. Discuss any ten duties and responsibilities of CDP.

==END OF PAPER==