

2112M001

**DIPLOMA**  
**Hospitality-Ethnic Foods & Sweets Processing**  
**Subject: Introduction to Food Production**  
**Subject Code: HDFP-205**  
**Semester: Second**  
**December 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 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									

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

- A. \_\_\_\_\_ is the name of Indian International soup. (Tomato, Mulligatawny)
- B. \_\_\_\_\_ is the head of his/her section. (Chef de partie, Commis)
- C. Mayonnaise is a \_\_\_\_\_ sauce. (hot, cold)
- D. Idlis are prepared through \_\_\_\_\_. (Steaming, Boiling)
- E. Vegetables cut in thin strips commonly used in preparation of sandwiches and noodles are called \_\_\_\_\_. (juliennes, batons)
- F. Iceberg and lettuce are used as a ..... In salad. (Base, Body)
- G. Name any two types of sugar used in a kitchen.
- H. Parathas are prepared from ..... method. (Shallow frying, Deep frying)
- I. .... knife is used for peeling vegetables. (peeler, Boning)
- J. Name any two accompaniments served with Indian food.

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

1. a) What are duties and responsibilities of an Executive Chef  
b) write a brief note on soup and its types.
2. a) Pen down some preventive measures followed while working with a knife.  
b) Name different vegetable cuts.
3. Explain cooking methods.
4. a) write a note on stocks.  
b) Draw the organisational structure of the kitchen.
5. How will you stock and record monitoring in a store?
6. What are sauces? Explain about mother sauces used in food production.
7. What are Chutneys? Write any two recipes of chutneys
8. Write any two recipes of indian gravies.

==END OF PAPER==