

2107059

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

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

- A. Define Consommé
- B. Define Liaison
- C. Define Florentin
- D. Define Mirepoix
- E. Define Fond de Cuisine
- F. Define Garnish
- G. Define Perishable food item
- H. Define Kitchen fuel types
- I. Define Perishable food item
- J. Define Kitchen fuel types

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

- 1. Describe the following methods of fish cooking:
 - a) Grilling
 - b) Steaming
- 2. Give four possible reasons for contamination in the kitchen.
- 3. List six steps of HACCP.
- 4. Discuss any ten duties and responsibilities of a chef.
- 5. What is personal hygiene? Discuss.
- 6. Introducing soups and its types.
- 7. Why sources are important in cooking. Name mother sauces with one of each derivative.
- 8. What is stock and difference between stock classifications?

==END OF PAPER==

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