

Enrollment Number : \_\_\_\_\_

## Dr. Babasaheb Ambedkar Open University

Term End Examination January-2015

<b>Course</b>	: APGDHC	<b>Numerical Code: 0052</b>
<b>Subject Code</b>	: APGDHC – 201	<b>Numerical Code: 0272</b>
<b>Subject</b>	: Bakery and Confectionery	<b>Total Marks : 70</b>
<b>Date</b>	: 20/01/2015	<b>Time : 03.00 to 06.00</b>

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### Section A (30)

Answer the following (any three)

1. Write a note on doughy development methods?
2. Write a note on milling of wheat.
3. What are the various mixing methods?
4. Mention the reasons for cake fault.
5. Define meringues and explain the types in detail.

### Section B (20)

Answer the following (any four)

1. What are the factors of consideration for preventing curdling?
2. What is cinching?
3. Discuss thy yeast production process.
4. Mention the effect of lack and excessive eggs in a batter.
5. Write a short note on use of lecithin in chocolate, cocoa powder, chocolate drinks.
6. What factors contribute to the crispiness of cookies?

### Section C

#### (A) Multiple choice questions (10)

- 1 Egg white is called as  
a) Praline      b) Ash      c) Albumin      d) Coagulation
- 2 A mixture of several ingredients or grades of any ingredient I called?  
a) Blend      b) Mix      c) Cream      d) Emulsify
- 3 Outer Layer of wheat grain is called as?  
a) Outer grain      b) Germ      c) Barn      d) Husk
- 4 The enzyme possessing the power to convert starches into dextrose and maltose is called as?  
a) Diastase      b) lecithin      c) maltodextrine      d) Yeast
- 5 The principal nitrogenous or protein part of milk is called?  
a) Casein      b) Elastin      c) Lactose      d) Cream
- 6 Sweetened rind of fruit is called?  
a) Pulp      b) Zest      c) Citron      d) Pith
- 7 Éclairs are made up of  
a) Choux pastry      b) Warm water party      c) Filo pastry      d) Hot pastry
- 8 French word for chestnut is ...  
a) Milli      b) Nougat      c) angles      d) Maroon
- 9 Paper thin dough or pastry used to make strudels and Greek desserts is called  
a) Overrun      b) Laminated      c) Phyla      d) Short crust

- 10 Confection or flavoring made of nuts and caramelizes sugar?  
a) Essence      b) Concentrate      c) Praline      d) Nougat

**(B) True or False/fill in the blanks/one sentence answer (10)**

1. Punching is a method of expelling gasses from fermented dough – **True/False**
  2. A rich dough is high in fat, sugar and / or eggs - **True/False**
  3. Pithiviers a rich chocolate cake - **True/False**
  4. Rye blend is a mixture of rye flour and cornmeal - **True/False**
  5. Savarin is a bread or cake that is not soaked in syrup - **True/False**
  6. Soft wheat is wheat low in protein - **True/False**
  7. Zabaglione is a French dessert made with whipped yolks and masala whine - **True/False**
  8. A under fermented dough is called as young dough - **True/False**
  9. \_\_\_\_\_ is a foamy dessert made of egg yolks whipped with wine of liqueur.
  10. \_\_\_\_\_ is German word for various type of cakes, usually layered cakes.
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<b>Course</b>	: APGDHC	<b>Numerical Code: 0052</b>
<b>Subject Code</b>	: APGDHC-202	<b>Numerical Code: 0273</b>
<b>Subject</b>	: Advance Food Production	<b>Total Marks : 70</b>
<b>Date</b>	: 21/01/2015	<b>Time : 03.00 to 06.00</b>

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### **Section A**

**Answer the following (any three) (30)**

1. Write a note on the schedule for the care of kitchen equipment.
2. What is vacuum cooking? Give its advantages and disadvantages.
3. Explain the cooking methods used with reference to tender cuts of meat
4. Explain the goals of food storage with regards to the storage of meat and sea food
5. Explain the guidelines for selecting fruits and vegetables which are to be used for carving

### **Section B (20)**

**Answer the following (any four)**

1. Write a note on how meat can be cooked.
2. What is the effect of freezing on fruits and vegetables?
3. Write a note on kitchen waste /garbage disposal.
4. Explain the use of oven cooking bags.
5. Write a note on microwave cooking.
6. What is converted rice and pressed rice?

### **Section C**

**(A) Multiple Choice Questions (10)**

- 1 Organization of the kitchen depend upon
  - a) Type of establishment
  - b) Size of operation
  - c) Physical facilities
  - d) A,B, and C
- 2 The inside of the tandoor should be seasoned with
  - a) Oil
  - b) Mustard
  - c) Oil and mustard
  - d) Coconut oil
- 3 When selecting the supplier for purchase the following should be kept in mind
  - a) Prices are competitive
  - b) Goods are as per specifications
  - c) Samples are taken and the best product is approved
  - d) A,B and C
- 4 Purpose of portion control is
  - a) To control waste
  - b) So person does not become overweight
  - c) So work load does not increase
  - d) A,B and C
- 5 Different pasta shapes are
  - a) Tubular
  - b) Cones
  - c) Strands
  - d) All of the above
- 6 Cook chill is a specialized food production and distribution system wherein blast Freezing is done at
  - a) -18 to -20 deg C
  - b) 5 to 10 deg C
  - c) -5 deg C
  - d) -40 deg C

- 7 Methods of cooking poultry include  
a) Roasting                      b) Poaching                      c) Broiling                      d) A,B and C
- 8 Equipment used in Chinese kitchens include  
a) Wok                      b) a cleaver                      c) Steamer made of bamboo                      d) A,b and C
- 9 Essential qualities of a larder are  
a) it should be far from preparation area                      b) Difficult to clean  
c) As cool as possible                      d) A,B and C
- 10 Sausage making is a technique that involves  
a) Placing ground or chopped meat along with salt into a tube  
b) freezing meat and [lacing into a tube  
c) Placing a big piece of meat into a tube  
d) A,B and C

**(B) Answer the following questions.**

**(05)**

1. What is a farinaceous dish?
2. What is ice carving?
3. What are fumets?
4. Which are the main work centers in a kitchen?
5. What is a consommé?

**(C) True/False**

**(05)**

1. Fusilli is a type of pasta
  2. White stock and blue stock are two different of soups
  3. Food cost control means buying food ingredients of an inferior quality at a cheap rate
  4. Aspic is a way of presenting cold cooked food –meat poultry, fish vegetables and fruit by setting it in a decorated or molded jelly.
  5. Convection is a method of heat transfer which refers to the movement of molecules within fluids.
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<b>Course</b>	: APGDHC	<b>Numerical Code: 0052</b>
<b>Subject Code</b>	: APGDHC – 204	<b>Numerical Code: 0275</b>
<b>Subject</b>	: Team Management	<b>Total Marks : 70</b>
<b>Date</b>	: 23/01/2015	<b>Time : 03.00 to 06.00</b>

### **Section A (30)**

**Answer the following (any three)**

1. What is the meaning of group norms? Discuss the functions of group norms.
2. Enumerate the principles of team building,
3. Discuss the characteristics of innovative team
4. Explain how can effectiveness of teams be increased in organizations?
5. What implications does the Schechter study have for the study of organizational behaviour?

### **Section B (20)**

**Answer the following (any four)**

1. Explain Social Representation Theory
2. Write a short note on psychometric approaches to team management
3. What is groupthink and group shift?
4. How can interpersonal conflict be analysed?
5. What are the two ways to make and maintain self-managed team's effectiveness?
6. Explain in brief the benefit of superficiality.

### **Section C**

**(A) Choose correct answer. (10)**

- 1 Which of the following provides an integrated map of people's work preferences?  
a) Team Cohesion                      b) Roles and Skills  
c) Team Management Wheel              d) Team Management Index
- 2 The Japanese practice that has been more people centered than the European ones is  
a) Kaizen      b) Social Identification      c) Sacredness      d) Attainability
- 3 Key work functions of a team include  
a) Producing              b) Inspecting              c) Both (a) and (b)      d) none of the above
- 4 High team performance is a result of using the following in a combined way.  
a) TPM and ECI      b) advising      c) linking      d) producing
- 5 Factors in innovative team are  
a) vision      b) safety      c) excellence      d) all of the above
- 6 Stage 1 of group development is  
a) adjourning              b) norming      c) forming      d) performing
- 7 The types of group include  
a) theoretical group                      b) exchange group  
c) interacting group of individuals      d) marriage group

- 8 Through the manipulations of cohesiveness, which of the following experimental groups were created?  
 a) Hi Co, + Ind      b) Lo Co, + Inf      c) Hi Co, - Ind      d) none of the above
- 9 One of the strategies to reduce inter group conflict is  
 a) out – group      b) Avoidance      c) in-group      c) competition
- 10 To improve co-operation within cross-functional teams, one of the steps used by organizations is  
 a) invulnerability      b) choosing membership carefully      c) illusion      d) unanimity

**(B) Fill in The blanks**

**(10)**

1. The \_\_\_\_\_ is a 60-item normative, forced-choice instrument which measures work preferences.
2. \_\_\_\_\_ theory was developed by French psychologist Serge Moscovici.
3. A vital aspect of using the team wheels is team \_\_\_\_\_
4. The \_\_\_\_\_ and the \_\_\_\_\_ are well – known psychometric tests which are used extensively in job selection and career assessment.
5. Teams fail or succeed because they often miss opportunities and suffer from \_\_\_\_\_
6. When an individual is confronted by divergent role expects, the result is \_\_\_\_\_
7. According to \_\_\_\_\_ differences in status characteristics create status hierarchies within groups.
8. \_\_\_\_\_ occurs when a motivated drive is blocked before a person reaches a desired goal.
9. A very popular descriptive framework for analyzing interpersonal behavior is \_\_\_\_\_
10. \_\_\_\_\_ is one of the structured problem solving process for team

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<b>Course</b>	: APGDHC	<b>Numerical Code: 0052</b>
<b>Subject Code</b>	: APGDHC-205	<b>Numerical Code: 0276</b>
<b>Subject</b>	: Alcoholic Beverages	<b>Total Marks : 70</b>
<b>Date</b>	: 24/01/2015	<b>Time : 03.00 to 06.00</b>

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### **Section A (30)**

**Answer the following (any three)**

1. Explain viticulture in details and give example of five white grape varieties and black grape varieties with the region.
2. Explain various methods of making sparkling wines in detail.
3. Explain Pot Still & Patent Still method of distillation with the help of diagram
4. Explain manufacturing process and types of beer in detail.
5. Write down five recipes of whisky based cocktails.

### **Section B (20)**

**Answer the following (any four)**

1. Types of wine.
2. Wine tasting procedure.
3. Basic principles of food & wine matching
4. French classical menu sequence.
5. Classification of mixed drinks.
6. Write short note on history of vodka.

### **Section C**

**(A) Choose correct answer. (10)**

- 1 Palomino variety of grapes belongs to which region-  
a) Sherry      b) Alsace      c) Rhine      d) California
- 2 Bual variety of grapes belongs to which region-  
a) Cognac      b) Madeira      c) Rhine      d) Sherry
- 3 Pla lager beer is served at temp-  
a) 7°C      b) 8°C      c) 9°C      d) 10°C
- 4 Gin is a spirit flavored with-  
a) Raspberri      b) Juniperberri      c) Cranberri      d) Gooseberri
- 5 Rum is made from-  
a) Apple      b) Grapes      c) Sugarcane      d) Rice
- 6 Storing temp of wine-  
a) 10°C      b) 11°C      c) 12°C      d) 13°C
- 7 Which one is Vodka based cocktail?  
a) Black Velvet      b) Bacardi      c) Mai Tai      d) Blue Monday
- 8 Cognac is a -  
a) Brandy      b) Whisky      c) Rum      d) none

- 9      Madeira is a-  
a) Sparkling wine      b) Fortified Wine      c) Table wine      d) none
- 10     Madeira is served in -  
a) Dock Glass      b) Tulip      c) Copita      d) All of the above

**(B) True or False**

**(10)**

1. The most common starch source used in beer is malted grain.
  2. Bacardi is a gin based cocktail.
  3. Bloody Mary is a Vodka based cocktail
  4. Zubrowke is Russian Vodka.
  5. Tequila is a town in the western Mexican State of Jalisco.
  6. Yeast is the microorganism that is responsible for fermentation in beer.
  7. Rose wines are generally served in the white wine glasses.
  8. Italy is the third largest producer of wine in the world.
  9. Masala wine was traditionally served as a aperitif.
  10. Pinot Noir is the grapes of Burgundy.
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<b>Course</b>	: APGDHC	<b>Numerical Code: 0052</b>
<b>Subject Code</b>	: APGDHC – 206	<b>Numerical Code: 0277</b>
<b>Subject</b>	: Catering Science II	<b>Total Marks : 70</b>
<b>Date</b>	: 25/01/2015	<b>Time : 03.00 to 06.00</b>

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### **Section A (30)**

**Answer the following (any three)**

1. Discuss the basic Food groups giving examples.
2. Discuss the four phases of bacterial growth & the factors feeding bacterial growth.
3. Discuss the requirement of nutrients during Pregnancy.
4. Discuss the nutrients needs in cardio-vascular disease giving a sample menu.
5. Discuss in detail water pollution.

### **Section B (20)**

**Answer the following (any four)**

1. Write briefly about effect of processing on nutritive value of foods.
2. Write a sheet note on mycotoxins.
3. Write a short – note on preservation of meat & meat products.
4. Discuss any six important guidelines for a sports person
5. Write a short note on causes of diabetes mellitus.
6. Write a short note on dietary management in obesity.

### **Section C**

**(A) Choose correct answer. (20)**

1. Define RDA
2. Give three functions of nutrients.
3. Define pasteurization
4. How do you make poached eggs?
5. What is a meringue?
6. Define sit & reach test.
7. \_\_\_\_\_, \_\_\_\_\_ and \_\_\_\_\_ are general hospital diets.
8. An increase of \_\_\_\_\_ kilocalories per day results in a weight gain of 0.5 kg per week.
9. Major primary pollutants produced by human activity included \_\_\_\_\_ , \_\_\_\_\_ & \_\_\_\_\_
10. the most commonly recognized food borne infections are \_\_\_\_\_  
a) Diarrheas    b) fever    c) typhoid    d) a & c

11. \_\_\_\_\_ & \_\_\_\_\_ are common symptom of malnutrition.  
a) High grade fever   b) fatigue & weight loss   c) tooth shining   d) blindness
12. \_\_\_\_\_ is a type of dairy product.  
a) Sweet roti   b) dal makhni   c) kefirs   d) none of the above
13. \_\_\_\_\_ is a microglial polymer.  
a) Xanthan   b) Ammonia   c) Norwalk   d) All of the above
14. \_\_\_\_\_ is a type of gastrointestinal disorder.  
a) Colitis   b) Anemia   c) diarrhea   d) hyper tension
15. Diabetics are treated with \_\_\_\_\_ as a drug  
a) sugar   b) insulin   c) Beta blockers   d) Diuretics
16. The caloric requirement during pregnancy is additional \_\_\_\_\_ calories to normal requirement.  
a) 800   b) 200   c) 600   d) 300
17. By the end of six months after birth a child his birth weight \_\_\_\_\_.  
a) Doubles   b) triples   c) no difference   d) remains same
18. \_\_\_\_\_ is used to preserve fish  
a) Oxidation   b) drying   c) Heating   d) autolysis
19. \_\_\_\_\_ a microbial biopolymer is used as a thickening agent  
a) Levan   b) Shigolla   c) Rennin   d) Alginate
20. \_\_\_\_\_ is a good source of protein  
a) Cereals   b) fruits   c) eggs   d) ghee

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## Dr. Babasaheb Ambedkar Open University

Term End Examination January - 2015

Course	: APGDHC	Numerical Code: 0052
Subject Code	: APGDHC-207	Numerical Code: 0278
Subject	: Food Processing & Preservation	Total Marks : 70
Date	: 27/01/2015	Time : 03.00 to 06.00

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### Section A (30)

Answer the following (any three)

1. Discuss clarification of food colours, giving details of any one.
2. Discuss the basic functions of food additives. Write briefly any two.
3. Discuss the spoilage indicators in any four of the following foods.  
a) Meat      b) milk and milk products      c) eggs      d) vegetables and fruits  
e) Sugar      f) fish
4. Discuss how is fermentation helpful in the food industry?
5. Discuss various methods of drying given advantages of during.

### Section B (20)

Answer the following (any four)

1. Effect of packaging on nutritive value of foods.
2. Role of sugar and salt in preservation giving examples.
3. Importance of bacteria in foods.
4. Ways to prevent food poisoning.
5. Flavours and flavour enhancers
6. Browning reactions

### Section C

(A) Choose correct answer. (10)

- 1 Chlorophyll is \_\_\_\_\_ in colour  
a) green      b) red      c) blue      d) orange
- 2 Betanin is found in \_\_\_\_\_  
a) orange      b) carrot      c) beetroot      d) potatoes
- 3 \_\_\_\_\_ are responsible for red, Purple, blue color of fruits  
a) xanthan      b) hemoglobin      c) Anthocyanin      d) Myochrome
- 4 Full form of FPO is  
a) Fruit products order      b) Fruit Prevention order  
c) Food products order      d) Fruit Packaging order
- 5 \_\_\_\_\_ is an alkaloid found naturally in tea & coffee  
a) casein      b) caffeine      c) collagen      d) biotin
- 6 Picking usually lowers \_\_\_\_\_ so that bacteria cannot grow  
a) Ph      b) water      c)      d) smoke
- 7 Fruit juice containers are packed in  
a) blister pack      b) paper bags      c) pouch packing      d) cans

- 8 Microorganism Found in buttermilk is \_\_\_\_\_  
a) Cactobacillus      b) Rizopus      c) saccharomyces      d) Acetobacter
- 9 Salmonella in fiction is seen in \_\_\_\_\_  
a) curd      b)      c) meal      d) water
- 10 \_\_\_\_\_ is a non-nutritive sweetener.  
a) sugar      b) saccharin      c) nitrite      d) Sorbitol

**(B) Fill in the blanks**

**(05)**

1. \_\_\_\_\_ is an example of emulsion.
2. Full form of BHT is \_\_\_\_\_
3. Full form of MSG is \_\_\_\_\_
4. \_\_\_\_\_ Agents produce light fluffy baked bakery products.
5. Clostridium Botulinum produces a disease known as \_\_\_\_\_

**(C) Answer in one line**

**(05)**

1. What is lycopene
2. Name any two natural colorants.
3. Name two types of browning reactions.
4. Name any two synthetic food colors.
5. Use of caramel in food industry as a colorant.

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## Dr. Babasaheb Ambedkar Open University

Term End Examination January - 2015

Course	: APGDHC	Numerical Code: 0052
Subject Code	: APGDHC-208	Numerical Code: 0279
Subject	: Bio-Chemistry and Nutrition	Total Marks : 70
Date	: 28/01/2015	Time : 03.00 to 06.00

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### Section A (30)

Answer the following (any three)

1. Define enzymes and give the classification of enzymes.
2. Discuss any five factors that influence enzyme action.
3. Discuss the risk factors and treatment of osteoporosis.
4. Discuss the functions of fat.
5. Discuss diabetes mellitus.

### Section B (20)

Answer the following (any four)

1. Write a short note on coenzymes
2. Write in brief about factors inhibiting iron absorption.
3. Write a short note on BMR
4. Write the role of dietary fats in coronary heart disease
5. Write a short note on role of fibre in the diet.
6. Short note on kwashiorkor.

### Section C

(A) Choose correct answer/Fill in the blanks/Answer in one line. (20)

- 1 Calcium is found in the body in \_\_\_\_\_  
a) Bones                      b) hands                      c) hair                      d) all of the above
- 2 \_\_\_\_\_ enhances absorption of calcium.  
a) vit B                      b) Vit C.                      c) iron                      d) phytic acid
- 3 Phosphorus is found in more amount in \_\_\_\_\_  
a) vegetables                      b) fruits                      c) meat & eggs                      d) pulses
- 4 \_\_\_\_\_ inhibits (reduces) the absorption of  
a) Vit C                      b) vit D                      c) Protein                      d) phytates
- 5 RDA for Iron during pregnancy is \_\_\_\_\_  
a) 38-40 gm                      b) 20 gm                      c) 30 gm                      d) 28 gm
- 6 Full form of IDD is \_\_\_\_\_  
a) Iron deficiency disease                      b) from disorder disease  
c) Iodine deficiency disorder                      d) none of the above
- 7 Carbohydrate & Protein give \_\_\_\_\_ kcal/gm  
a) 6                      b) 9                      c) 8                      d) 4
- 8 \_\_\_\_\_ is known as anti-diabetogenic hormone.  
a) insulin                      b) glucagon                      c) thyroxin                      d) none of the above

9. Saturated fats are present in more amounts in \_\_\_\_\_.  
a) ghee & butter      b) olive oil      c) waxes      d) Sunflower oil
10. Protein is stored in the body in \_\_\_\_\_ when protein intake is high  
a) Pancreas      b) Liver      c) stomach      d) none of the above
11. Goiter is the enlargement of \_\_\_\_\_ gland
12. \_\_\_\_\_ is the best vehicle to fortify iodine
13. Full form of RNA is \_\_\_\_\_
14. The biosynthesis of glucose or glycogen from non-carbohydrate source is known as \_\_\_\_\_.
15. Full form of HMP is \_\_\_\_\_.
16. Define glycolysis
17. Classify fatty acids.
18. Define osmosis
19. Name the 3 ketone bodies
20. Define coenzymes.
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