# Dr. Babasaheb Ambedkar Open University
## Term end Examination July – 2016

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|---|---|---|---|
| **Course** | **: BBAHT** | | |
| **Subject Code** | **: BBAHT – 208** | **Max. Marks** | **: 70** |
| **Subject Name** | **: Food Production Techniques** | **Duration** | **: 03 hours** |
| **Date** | **:** | **Time** | **:** |

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### Section A

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

1. Define Nouvelle Cuisine.
2. Define Soups.
3. Explain different egg preparations.
4. Explain different methods cooking.
5. Discuss French cuisine in Detail.

### Section B

**Answer the following (any four)** **(20)**

1. Classification of vegetables
2. Functions of Spices
3. What are the general rules for frying?
4. What is Yeast?
5. Write the recipe of Béchamel Sauces in order.
6. What are the nutritive values of an egg?

### Section C

**A. MCQ (2x5)** **(10)**

SAMPLE QUESTION PAPER

1. Madallion is cut of _____
   a. Lamb
   b. Beef
   c. Fish
   d. Pork
2. Minestrone is originated from _____
   a. Scotland
   b. Spain
   c. Brazil
   d. Italy
3. Tarter is a derivative of _____ Sauce.
   a. Veloute
   b. Hollandaise
   c. Tomato
   d. Mayonnaise
4. Arborio is a one type of _____.
   a. Rice
   b. Cereal
   c. Pulses
   d. Vegetables
5. Puff is an example of _____.
   a. Choux Pastry
   b. Danish Pastry
   c. Flaky Pastry
   d. Short Pastry

**B. Match the Following (2x5)** **(10)**

| | | |
|---|---|---|
| 1. Man Hatten calm chowder | – | Panch Poran |
| 2. B Type Fire | – | U.S. |
| 3. Court Bullion | – | Gas |
| 4. Sirloin | – | Brown Sauce |
| 5. India | – | Belly Cut |

SAMPLE QUESTION PAPER