Dr. Babasaheb Ambedkar Open University
Term End Examination July - 2016

Course	**: BBAHT**	**Numeric Code:**			
Subject Code	**: BBAHT 202**	**Max. Marks**	**:**	**70**	
Subject Name	**: Food production technique**	**Duration**	**:**	**3hr**	
Date	**:**	**Time**	**:**		

Section A

Answer the following (any three)
(30)

1. Explain the nature and functions of the Larder department. Write down the duties and responsibilities of Chef Garde Manger.
2. How rice is cooked and lists various types of rice products used.
3. List down four factors to take into consideration while planning a Work center in the Kitchen layout.
4. What do you understand by breakeven point and explain seven method of assessing breakeven point.
5. Write in detail how Indian cuisines have been influenced over the years and List all cuisines you know in India.

Section B

Answer the following (any four)
(20)

1. Points to be considered while planning the menu.
2. Write down the recipe for Red gravy and White gravy of Indian Cuisine.
3. List the process of food controlling for Larder Control.
4. Explain the Classical method and Quick method of preparation of Aspic Jelly.
5. Draw Square shape, Rectangular shape, U-shape, L-shape types of Kitchen and explain briefly.
6. List down any 10 accompaniments used along with pasta.

Section C

A. Choose the correct answer.
(10)

1. A dish is simply a matter of layout, roll and tie of forcemeat _____
   (a)Galantine (b) Pates (c) Terrines
2. Classical method of preparing Choudfroid sauce requires the base of _____

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(a)Espagnola (b) Mayonnaise (c)Béchamel

3. The word Terrine in France is actually a name of _____ utensils.
   (a)Steel ware (b) Earth ware (c) Copper ware
4. _____ is pasta prepared using mashed potatoes and served as farinaceous dish.
   (a)Fettucine (b) Cannelloni (c) Gnocchi

5. Top quality pasta is made from _____ wheat.
   (a)Durum (b) Einkorn (c) Khorasan
6. Round or rectangular similar to ravioli is called _____.
   (a)Panzarotti (b) Tarfalline (c) Tortellini
7. Indian specialty rich grains are subjected to heat and are puffed under pressure is_____ .
   (a) Wild rice (b) Pressed rice (c) Puffed rice
8. _____ varieties of rice are used for making risotto.
   (a) American (b)Carnaroli (c) Arborio
9. A traditional way of preparing sweet by baking thin layers of coconut pancakes from Goa.
   (a) Xacuti (b) Bebinka (c) Doce
10. One of the most important aspects of organization and planning in the food industry is _____.

(a) Menu planning (b) Food planning (c) Financial planning

B**. State if the statement is true or false.**
(10)

1. Pasta is a German food made from dough using flour, water or egg _____.
2. Ravioli is a roll of pasta with stuff inside usually cooked in oven. _____
3. Grains of rice are generally harvested before they are fully matured. _____
4. Basmati rice typical Thai rice which has medium grain and unique flavor. _____
5. Due to modern technology the processed dried food store for very long period. _____
6. Institutional catering includes catering in school colleges and hostels. _____
7. "Mathai" is Diwali special snacks of Maharashtrain cuisine. _____
8. Kulcha, Naan, Khasta roti are Punjabi cuisine breads varieties. _____
9. Lard is rendered fat of hogs. _____
10. Broth means clear stock of meat or vegetables. _____

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