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

Course : BBAHT

Subject Code : BBAHT – 105 **Max. Marks : 70**

Subject Name : Basics of Food Production **Duration : 03hours**

Date : **Time :**

Section A

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

1. Explain different section in a 5 star Hotel Kitchen.
2. List down the duties of Chef de cuisine.
3. Describe the various small equipments used in Hotel Kitchen.
4. Explain any eight methods of Mixing Food.
5. What are soups? Explain different types of soups.

Section B

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

1. List down the entire basic Mother sauce.
2. Discuss with a help of pyramid chart the importance of vegetables in our diet.
3. Explain the structure of a Salad.
4. Draw a flow chart showing the classification of fish with two examples each.
5. Explain different ways of cooking an egg.
6. Briefly classify the method of cooking and elaborate roasting, steaming and frying.

Section C

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

1. The flesh of _____ animal is more easily digested than that of butcher's meat.
   (a) Pork (b) Beef (c) Poultry (d) Lamb
2. Egg Yolks coagulate at _____ temperature.
   (a) 62^0C- 70^0C (b) 72^0C- 80^0C (c) 75^0C- 85^0C (d) 90^0C- 95^0C
3. _____ fish is mainly flat fish, it contain oil only in the lives.
   (a) Oily (b) White (c) Shell (d) Molluses
4. Seasoned Salad consisting of single kind of vegetable as a base is called _____ salad.
   (a) Compound (b) Single (c) Composite
5. Name the potato preparation which are washed and cut skin in a spiral method and cook in steamer.
   (a) Brune (b) Baked potatoes (c) Jacquettes (d) Lyonnais

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6. _____ cuts are thin square or roughly square cuts of vegetables.
(a) Brunoise (b) Julienne (c) Paysanne
7. Firm fresh fruits are ideal and best for _____.
(a) Stewing (b) Poaching (c) Baking
8. To make Tartare sauce =_____ + hard yolk of eggs + garnished with finely chopped onions and chives.
(a) Butter (b) Hollandaise (c) Mayonnaise
9. The proportion of oil to vinegar/acid for basic French dressing is normally _____ oil to _____ vinegar.

a) One part, two parts
b) Two parts, one part
c) Three parts, one part
d) Three parts, two parts

10. Named the knife has a small shaped handle and a stainless steel blade it is used for fine preparation?
(a) Vegetable knife (b) Palette knife (c) boning knife

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

1. Shellfish should be purchased alive if possible. (True/false)
2. Stock scum should be stored properly. (True/false)
3. Clear soup is usually served without toppings. (True/false)
4. Thickening agents or liaisons that are used to thicken sauce are blood (True/false)
5. A batonette is a knife used for boning. (True/false)
6. Fat is perhaps the main source of flavour in meat. (True/false)
7. Boiling is cooking slowly in a minimum amount of liquid, which should never be allowed to boil but should be just off boil. (True/false)
8. Butterflied fillets are both sides of a fish still joined, but with bones removed (True/false)
9. When poaching egg vinegar is add. (True/ false)
10. Blanching means to boil the vegetable or fruits to remove skin (True/false)

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