



2018 VI 08

1430

Seat No. :

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Time : 2 Hours

FOOD PRODUCTION
(New Syllabus)

Subject Code

V	2	7	1
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Total No. of Questions : 5

(Printed Pages : 2)

Maximum Marks : 50

- INSTRUCTIONS:**
- Answer question 1 of **each** unit in **01** or **02** words.
 - Answer question 2 of **each** unit in **25-30** words.
 - Answer question 3 of **each** unit in **40-50** words.
 - Answer question 4 of **each** unit in **80-100** words.
 - Answer **each** question on a **fresh** page.
 - Write the number of the questions and sub-questions **clearly**.
 - All** questions are **compulsory**.
 - Figures to the **right** indicate **full** marks.
 - Draw diagram **where** specified.

UNIT – I

- 1.1. White fish are mainly _____ fish. [1]
- 1.2. List any 2 quality points for buying lean fish. [2]
- 1.3. Explain storage of fish. [3]
- 1.4. Explain any 4 cuts of fish. [4]

UNIT – II

- 2.1. The stage at which the meat muscles become hard and inflexible is known as _____ [1]
- 2.2. List any two points how fresh meat can be stored. [2]
- 2.3. Explain any 3 signs of good quality pork. [3]
- 2.4. Draw a neat labeled diagram of [4]
Cuts of Beef
OR
Cuts of Pork.



UNIT – III

- 3.1. The young tender mid-sized birds are termed as _____. [1]
- 3.2. List any two quality points to be considered when selecting poultry. [2]
- 3.3. List any 3 points which are of importance in handling the frozen poultry. [3]
- 3.4. Explain any 4 chicken cuts. [4]

UNIT – IV

- 4.1. Name the pasta which is like spaghetti, but is longer and narrower in appearance. [1]
- 4.2. Explain any two precautions to be taken to preserve the green colour in vegetable during cooking. [2]
- 4.3. List any three uses of Pasta. [3]
- 4.4. Explain any four tips for selecting and storing fresh vegetables. [4]

UNIT – V

- 5.1. Name any one fish based salad. [1]
- 5.2. List any two functions of larder department. [2]
- 5.3. Explain any three different types of salad dressing. [3]
- 5.4. What the rules to be followed when preparing sandwiches ? [4]

OR

List four basic guidelines for the fillings used in sandwiches.
