



2018 III 08

1000

Seat No. :

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Time : 2 Hours

FOOD PRODUCTION (New Pattern)

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 1 or 2 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.
 - All** questions are **compulsory**.
 - Answer **each** question on a **fresh** page.
 - Write the **number** of question and sub question **clearly**.
 - Figures to the **right** indicate **full** mark.
 - Draw** diagram **where** specified.

UNIT – 1

- 1.1. Shell fish which has a soft unsegmented body covered by a calcified shell are known as [1]
- 1.2. List any two quality points for buying shell fish. [2]
- 1.3. Explain any three methods of cooking fish. [3]
- 1.4. Explain any four cuts of fish. [4]

UNIT – 2

- 2.1. A mixture of acidic substances such as vinegar, lime juice with selected herbs and spices is known as _____ [1]
- 2.2. List any two points how frozen meats can be stored. [2]



- 2.3. Classify beef by age. [3]
- 2.4. Draw a neat labeled diagram of Cuts of pork. [4]

OR

Cuts of beef.

UNIT – 3

- 3.1. Poultry offals are also known as _____ [1]
- 3.2. List any two quality points to be considered when selecting poultry. [2]
- 3.3. List the roasting temperature for game birds. [3]
- 3.4. Explain any four types of birds used in cuisine. [4]

UNIT – 4

- 4.1. Name the pasta which is like spaghetti but it is longer and narrower in appearance. [1]
- 4.2. List the quality factors to be considered while purchasing [2]
- a) Cauliflower
- b) Green coriander.
- 4.3. How is commercial pasta prepared ? [3]
- 4.4. How to preserve green colour in vegetables during cooking ? [4]

UNIT – 5

- 5.1. Name any one vegetable based salad. [1]
- 5.2. Explain any two functions of a larder department. [2]
- 5.3. State any three rules to be followed while making salad. [3]
- 5.4. Explain any four different types of sandwiches. [4]

OR

List four basic guidelines for the filling used in sandwiches.