

**Avinashilingam Institute for Home Science and Higher Education for Women
Coimbatore-641 043**

Bachelor's Degree Examination –November 2017

I Semester

**Class : I UG
Major: Food Service Management & Dietetics**

**Time: 3 hours
Max. Marks: 100**

15BFDC02 Basics of Food Production

Part-A

(10 x 1=10)

Choose the correct answer

1. Industrial canteens usually follow ----- pattern
a) Cycle menu b) Set menu c) selective menu d) table d' hote menu
2. A la carte refers to ----- menu
a) Cyclic b) set c) club d) choice
3. ----- has more pronounced meat flavour
a) Broth b) bouillon c) Petite marmite d) Fermiere
4. ----- contains high percentage of fat and egg yolks
a) Brown sauce b) Veloute
c) Hollandaise sauce d) white sauce
5. Rice with coconut is called -----
a) Chaval b) Masala Bhat c) Naryal Chaval d) Palak Chaval
6. Tandoori ovens are made of -----
a) Brick b) mud c) clay d) wood
7. A minute steak should have a thickness of
a) ½ inch b) ¾ inch c) 1 inch d) 1 ¼ inch
8. Which of the following is not a bread from India
a) Paratha b) Poori c) Chapatti d) Challah
9. Continental cuisines consists of ---- courses.
a) 14 b) 11 c) 10 d) 12
10. Indian ice creams are called
a) Khir b) kulfi c) Sudji ka Halva d) Gaaja ka Halva

PART –B

(5×6 =30)

Answer the following

Answer should not exceed 400 words or two pages

11. a) Give the important characteristics of a menu.
(OR)
b) Write short notes on menu writing.
12. a) Write the uses of sauces.
(OR)
b) Explain the role of soups.
13. a) Brief on different types of thickening agents.
(OR)
b) Give the preparation of chettinadu gravy.

14. a) Write the objectives and importance of marination
(OR)

b) Explain the preparation of Tandoori pot.

15. a) Write short notes on broiling.
(OR)

b) Give the characteristics of poaching.

Part – C

(5 × 12 = 60)

Answer the following

Answer should not exceed 800 words or four pages

16. a) Elaborate on different types of menus.
(OR)

b) Explain the factors influencing menu planning.

17. a) Discuss about thick soups and cream soups.
(OR)

b) Explain the preparation of green salad and fruit salad.

18. a) Elaborate on different types of sweetening agents.
(OR)

b) Describe about the role of fats and oils as a basic ingredient in Indian cookery.

19. a) Give the preparation of Tandoori Fish and chicken.
(OR)

b) Discuss about the preparation of flat breads.

20. a) Elaborate on the basic ingredients in continental cuisines.
(OR)

b) Discuss about the basic ingredients of North Indian cuisines.
