

This question paper consists of 20 questions and 3 printed pages.

Roll No.

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Code No. **53/VOC/O**

Set

A

DIPLOMA IN FOOD PRODUCTION MANAGEMENT
(Theory)
(725)

Day and Date of Examination

Signature of Invigilators 1.

2.

General Instructions :

1. Candidate must write his/her Roll Number on the first page of the question paper.
2. Please check the question paper to verify that the total pages and total number of questions contained in the paper are the same as those printed on the top of the first page. Also check to see that the questions are in sequential order.
3. For the objective type of questions, you have to choose any *one* of the four alternatives given in the question, i.e., A, B, C or D and indicate your correct answer in the answer-book given to you.
4. Making any identification mark in the answer-book or writing Roll Number anywhere other than the specified places will lead to disqualification of the candidate.
5. Answers for questions, like matching, true or false, fill in the blanks, etc., are to be given in the answer-book.
6. Write your Question Paper Code No. 53/VOC/O, Set

A

 on the answer-book.

DIPLOMA IN FOOD PRODUCTION MANAGEMENT

(Theory)

(725)

Time : 2 Hours]

[Maximum Marks : 60

Note : (i) All questions are compulsory.

(ii) Marks are indicated against each question.

Write whether the following statements are True/False. Write your answer in the answer-book :

1×5=5

1. Potato masher is a kitchen equipment that can be substituted for a cheese slicer.
2. Bacon and ham are examples of cured pork.
3. The process of burning away fine hair or feathers from the body of poultry is called singeing.
4. Boiling is a faster method of cooking than pressure cooking.
5. Iron in egg white and sulphur in the yolk react to form ferrous sulphide.

Answer the following questions briefly :

3×10=30

6. India is a diverse country. Discuss this diversity in relation to Indian cuisine.
7. Explain the three methods of cooking.
8. Discuss carbohydrate as a component of food.
9. Parthav made white stock for the first time. How can he assess its good quality?

10. List some preparations of egg where the yolk is mixed.
11. What are the signs of good quality beef ?
12. Explain the following cuts of fish :
 - (a) Delice
 - (b) Goujons
13. List the points that indicate a duck is healthy.
14. How does the fermentation process improve the nutritive value of foods? List two dishes prepared after fermentation process.
15. List and discuss any two spices from the Lily family.

Answer the following questions in detail :

5×5=25

16. What are the duties and responsibilities of an executive chef ?
17. Explain the categorization of fruits with examples.
18. Describe to Jason any five methods in which he can prepare fish dishes.
19. What are the points to identify fresh and young poultry?
20. Discuss the various varieties of rice.

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