

XI

(21)

Food Production
Final Exams 2022

Time: 1:30hrs

MM:30

Section A

4X3=12

Attempt any three questions.

Q1. What are the various parts of a salad? Explain.

Q2. What are the salient features of a good store ?

Q3. Differentiate between the following:

Boiling and simmering.

Q4. What are the factors that determine storage life of a product?

Section B

2X4=8

Attempt any four questions.

Q1. How would you identify if the egg is fresh or not?

Q2. Define soups. Why should soups be included in our diet?

Q3.Explain the following terms used in pre preparation of food.

- a. Marinating**
- b. Sifting**

Q4.How does cooking affect the texture of vegetables?

Q5.What do you understand by perishability of a product?

Section C

1X10=10

Choose the correct answer.

1. A round vegetable is peeled and cut lengthwise in equal size pieces is called ----- .

- a. slice** **c. slit**
- b. wedge** **d. chunks**

2. The method of cooking beet is -----.

- a. peeled, cut and cooked.**
- b. cut, peeled and cooked.**
- c. cooked, peeled and then cut.**
- d. none above.**

3. Consomme Celestine soup is garnished with

- a. boiled rice.**

- b. threaded egg.
- c. dices of savoury egg.
- d. thin strips of pancake.

4. The method of breaking up of soft food items by applying pressure is called ----- .

- a. coring
- b. pounding
- c. mashing
- d. grinding

5. Salads served as a starters in small quantities before the meals are called -----.

- a. Appetizers
- b. accompaniment
- c. main course
- d. none above

6. Storage of an egg is done at ----- .

- a. 2*c
- b. 0*c
- c. 4*c
- d. 5*c

7. The main ingredient of a bisque soup is ----.

- a. root vegetables
- b. chicken
- c. shell fish
- d. lamb

8. Eggs are rich source of ----- .

- a. fats
- b. carbohydrates
- c. protein and mineral
- d. vitamins

9. The region of origin of miso soup is ----- .

- a. India
- b. Japan
- c. France
- d. Italy

10. Standard weight of an egg is ----- .

- a. 40-45gms
- b. 30-35gms
- c. 20-25gms
- d. 50-55gms