

# FOOD PRODUCTION III (734)

## Sample Question Paper

### Class XII - 2018-19

Time: **3 Hours**

Max. Marks: **60**

#### General Instructions:

1. Question paper is divided into two sections: Section-A and Section- B.
2. **Section–A:**
  - i. Multiple choice question/Fill in the blanks/Direct Questions of 1 mark each. Answer any 10 questions out of the given 12 questions.
  - ii. Very Short Answer of 2 marks each. Answer any 5 questions from the given 7 questions.
  - iii. Short Answer of 3 marks each. Answer any 5 questions from the given 7 questions.
3. **Section–B:** Long/Essay type questions of 5 marks each. Answer any 5 questions from the given 7 questions.
4. All questions of a particular section must be attempted in the correct order.
5. Please check that this question paper contains 33 questions out of which 25 questions are to be attempted.
6. The maximum time allowed is 3 hrs.

#### SECTION –A

#### Answer any 10 questions out of the given 12 questions:

1. What do you understand by Barder? Why is it done? (1)
2. State two important ingredients of crab meat salad. (1)
3. Define Tamiser. (1)
4. What is Mirepox? (1)
5. Name two types of Game. (1)
6. Give the use of outlet bat. (1)
7. How is pig's liver different from duck's liver? (1)
8. Why is spread used for making Sandwiches? (1)
9. List any two vegetables used for making a Ratatouille. (1)
10. Suggest two ingredients used in making Duxelles. (1)
11. What do you mean by Quadriller? (1)
12. Tell the use of lemon zester. (1)

#### Very Short Questions: (2 marks each).

#### Answer any 5 questions out of the given 7 questions:

13. Describe the following methods of fish cooking: (2)
  - a) Grilling
  - b) Steaming

14. Give four possible reasons of contamination in kitchen. (2)
15. Differentiate between Puff and Danish pastry. (2)
16. What is multi layered and open faced sandwiches? (2)
17. Guide your sister to prepare short crust pastry. (2)
18. How does type of service and water drainage affect the planning a kitchen design? (2)
19. Present four points would you consider while selecting fish. (2)

**Short Questions: (3 marks each).**

**Answer any 5 questions out of the given 7 questions:**

20. Draw the layout of a kitchen for a small sized hotel. (3)
21. Briefly describe the steps of removing the skin from the fish fillets. (3)
22. Give three features of no bake and refrigerator cookies. (3)
23. List six steps of HACCP. (3)
24. How to remove and cut the breast of chicken into half? (3)
25. Discuss about creaming and whisking method for making cookies. (3)
26. Draw the layout plan for awash up area of a large hotel. (3)

**SECTION –B**

**Long/Essay type questions (5 marks each).**

**Answer any 5 questions out of the given 7 questions:**

27. Explain any two functions and three sections of larder. (5)
28. Write in brief about the following cuts of fish: (5)
  - a) Fillets
  - b) Steaks
  - c) Delice
  - d) Goujons
  - e) Plaited
29. Write two features each of appetizer, accompaniment and desert salads and one function of each base and body of salad. (5)
30. Draw the cuts of chicken and label its parts. (5)
31. Describe straight and no time dough method of bread making. (5)
32. Discuss any ten duties and responsibilities of larder chef. (5)
33. With the help of a lamb diagram show it's parts (5)