

Sai Shiva Educational Trust's,
ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT
FYBsc Sem 2 Food Production & Patisserie II Sample Paper

1. A _____ is a buttery, flaky, viennoiserie-pastry named for its well-known crescent shape.
 - a. Croissant
 - b. Éclair
 - c. Danish
 - d. Puff

2. Identify appropriate culinary term -- consists of ingredients that are added to a dish during, or near the end of, cooking and therefore become an integral part of the dish.
 - a. Garniture
 - b. Garnishing
 - c. Gravy
 - d. Greasing

3. This is a spice derived from the flower of *Crocus sativus*.
 - a. Pathar ke Phola
 - b. Star anise
 - c. Saffron
 - d. Clove

4. This is a smooth, creamy, highly seasoned soup of French origin, classically based on a strained broth of crustaceans. It can be made from lobster, crab, shrimp or crayfish.
 - a. Puree
 - b. Bisque
 - c. Chowder
 - d. Seafood

5. Duties and responsibility of storekeeper
 - a. Maintenance of instruction and duty chart register
 - b. Safe custody of store material and ensuring safety of the storing area.
 - c. To collect raw material from restaurant
 - d. None of the above

6. _____ is a place where the goods are received into the hotel.
 - a. Holding area
 - b. Cooking area
 - c. Preparation area
 - d. Receiving area

7. _____ is used for washing and sanitizing of vegetables.
- Single sink
 - Three sink
 - Four sink
 - Double sink
8. Consommé _____ is garnished with small dices of cooked vegetables.
- Brunoise.
 - Royale.
 - Julienne.
 - Celestine.
9. Soups are often flavored with a 'bag of herbs', herbs that are simply tied in cheesecloth and simmered in the liquid. The correct term for this is:
- Mirepoix
 - sachet d'épices
 - bouquet garni
 - oignon brûlé
10. . A broth made by stewing meat, fish, or vegetables in water
- Bisque
 - Slurry
 - Bouillon
 - White stock
11. Stocks, broths, and consommés are all _____ soups.
- Puree
 - Bisque
 - Clear
 - Thick
12. What is the most common cut of fish offered in restaurants?
- Fillets
 - drawn
 - supreme
 - roundly
13. What category of fish includes flounder and halibut?
- round fish
 - flat fish
 - shell fish
 - fin fish
14. Which group does the Crab belong to?
- Crustaceans
 - Fin Fish
 - Cephalopods
 - Molluscs

15. What is pasteurization?
- Cooling of milk to the freezing point of water.
 - Louis Pasteur's germ theory.
 - A necessary vaccination for cows.
 - Heating of milk to 72 degrees Celsius and rapidly cooling it to 4 degrees Celsius.
16. What are the basic Ingredients to butter
- Salt & cream
 - Salt and whipped cream
 - Cheese
 - Light cream
17. _____ is a small dish served as an appetizer before a meal.
- Horsd'oeuvre.
 - Entremets.
 - Farineaux.
 - Poisson.
18. A _____ is a prepared food that incorporates air bubbles to give it a light and airy texture.
- Mousse.
 - Panada.
 - Khoya.
 - Potage.
19. The average quantity of thick soup served is _____ ml.
- 190 ml.
 - 180 ml.
 - 170 ml.
 - 160 ml.
20. Bisque is traditionally with base of a _____.
- Meat.
 - Poultry.
 - Shellfish.
 - Vegetable.
21. Fresh fish should be stored in boxes containing _____.
- Water.
 - Ice.
 - Woods.
 - Sand.
22. Poultry refers to _____ bird that is used for food.
- Wild.
 - Domesticated.
 - Gaming.

- d. Common.
23. _____ is castrated male chicken. Flesh very tender and well flavoured.
- Capon.
 - Rock Cornish.
 - Roaster.
 - Boiler.
24. Consommé _____ is garnished with strips of crepes/ pancakes.
- Brunoise.
 - Royale.
 - Julienne.
 - Celestine.
25. Tongue of beef is classified as.
- a. Prime cut.
 - Carcass.
 - Offal's.
 - Fabricated cuts.
26. Approximately ____ litres of milk is required to make 1 kg of cheese.
- 20.
 - 10.
 - 05.
 - 08.
27. Ham should be soak for at least ____ hrs.
- 12.
 - 24.
 - 36.
 - 48.
28. Yuanyang, sometimes also called Ying Yong, is a popular beverage in _____.
- Hong kong.
 - India.
 - Japan.
 - China.
29. _____ is an example of hard cheese.
- Cottage cheese.
 - Mozzarella.
 - Parmesan
 - Ricotta.
30. _____ is prime cut available from beet cut.
- Brain.
 - Liver.

- c. Tenderloin.
 - d. Kidney.
31. pasteurization is a process of heating milk s to 62.70 C and holding it at that temperature for _____.
- a. 10 min.
 - b. 15 min.
 - c. 30 min
 - d. 40 min.
32. _____ content 48 % of fat.
- a. Single cream
 - b. Whipped cream.
 - c. Double cream.
 - d. Fresh cream.
33. _____ has a sweet as well as a sour taste.
- a. Garam masala.
 - b. Chat masala.
 - c. Pav bhaji masala.
 - d. Chana masala.
34. Vinegar is also known as _____ in Hindi.
- a. Sirka.
 - b. Chini.
 - c. Namak.
 - d. Gur.
35. Pastry was originally made by _____ country.
- a. Spain
 - b. Egypt.
 - c. India.
 - d. France.
36. _____ was the person first to get cocoa beans to Europe in 1494.
- a. Cortez.
 - b. Columbus.
 - c. Escoffier.
 - d. Marie Antoine.
37. The main role of _____ is to provide shortening and plasticity in pastry.
- a. Flour.
 - b. Fat.
 - c. Sugar.
 - d. Yeast.

38. _____ acts as a binding agent in pastry.
- Flour.
 - Fat.
 - Water.
 - Yeast.
39. _____ acts as a leavening agent in pastry.
- Yeast.
 - Sugar.
 - Salt.
 - Water.
40. Onion seeds are also known as _____ in Hindi.
- Methi.
 - Kalonji.
 - Kesar.
 - Shahi jeera.
41. _____ is also known as til.
- Onion seed.
 - Fenugreek seed.
 - Sesame seed.
 - Basil
42. Which one of the following foods does not contain carbohydrate:
- potato,
 - sugar,
 - meat,
 - rice.
43. Which of the following types of beef is likely to contain the least connective tissue?:
- shank,
 - topside,
 - brisket,
 - neck.
44. The coffee plant was first grown in
- eastern Africa
 - South America
 - southeast Asia
 - China
45. Butter is product of _____
- Churning milk or cream
 - Pressing cows
 - emulsification of refined vegetable oil
 - introducing lactic culture into milk

46. _____ are liquid at ordinary temperature .
- Fat
 - Lard
 - Oil
 - Sugar
47. Used as garnished of a soups, cubes of savoury custard
- Canapé
 - Royal
 - Relish
 - Sauces
48. what is the accompaniment for minestrone soup
- Gruyere
 - Parmesan
 - Cheddar
 - Feta
49. What is these spices is commonly associated with Indian foods?
- Caraway
 - Curry
 - Thyme
 - Red Pepper
50. A fixed menu planned at a fixed price.
- Table d'hote
 - Carte Du Jour
 - A La Carte
 - Special menu
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