**B. Sc. (Hospitality Studies) (Semester - III) Examination - 2018**

**Advance food Production System (301)**

**(New 2017 Pattern)**

**Time : 30 minutes] [Max. Marks : 10**

**Fill in the Blanks: 2 ½ MKS**

1. Croque monsieur French ham and cheese
2. Zakuski is a Russian term for hot and cold hors d'oeuvres, entrées and snacks, either as a course as it is or "intended to follow each shot of vodka or another alcoholic drink .
3. Most salads are served cold, although some, such as south German potato salad, are served warm
4. Smörgåsbord is a type of Scandinavian meal, originating in Sweden, served buffet-style with multiple hot and cold dishes of various foods on a table
5. White chocolate is a chocolate derivative. It commonly consists of cocoa butter, sugar and milk solids and is characterized by a pale yellow or ivory appearance.

**True or False: 2 ½ MKS**

1. Convenience food are used to shorten the time of meal preparation .
2. Marble meat is a tender meat.
3. Invertebrates are spineless marine animals with no outer shell. They include the squid and octopus .
4. After the greens are clean, proper storage is essential to keeping them fresh
5. The first thing that chocolate manufacturers do with cocoa beans is roast them.

**Match the column 2 ½ MKS**

|  |  |  |  |
| --- | --- | --- | --- |
| 1 | Sushi | A | Empanadillas  |
| 2 | Meze | B | Pumpernickel Bread  |
| 3 | Tea Sandwich | C | Pickled Meat  |
| 4 | Antipasto  | D | Holloumi Cheese |
| 5 | Tapas  | E | Vinegared rice |
|  |  |  |  |

**Give Reasons for the following in one line 2 ½ MKS**

1. Do not put the dressing on or salt salad until just before .
2. Some convenience foods cost less, some cost much, much more.
3. It is important to cook fin fish thoroughly, but not to overcook.
4. Poultry should be delivered at freezing for fresh products or hard frozen.
5. Unprocessed meat will spoil or rot within hours or days.