



BHARTIYA SKILL DEVELOPMENT UNIVERSITY

Registration No.:

School of Hospitality & Tourism Skills

Session: 2020-21 (Summer Semester)

B. Voc. Program, Third Semester,

2nd In-Sem. Examination

Course Code: SHT 1320

Time: 1 Hour

Course Name: Intercompany Education II

Max. Marks: 20

Instruction:

Section – A

Objective type questions, each question carries 01 mark.

05X01 = 05 Marks

Q1. Full form of FOM

- A) Front Office Manager
- B) Food Office Manager
- C) Fruit Office Manager
- D) None of those

- B) Unesco
- C) Ymca
- D) Unhcr

Q2 What Is A Motel

- A) A Small Hotel
- B) A Small Hotel On The Highway Where Motorists Check In
- C) A Large Hotel With Packing Facilities
- D) A Hotel With A Restaurant

Q4 Which Restaurant Chain Was Involved In A Controversy Related To Beef Follow

- A) Mc Donalds
- B) Nirulas
- C) Kentucky Fried Chicken
- D) Wimpey's

Q3 Which One of The Following Organizations Is Operating Youth Hostels Around The World

- A) Care

Q5 Full form OF RM

- A) Restaurant Manager
- B) Room Manager
- C) Rest Room Manager
- D) None Of These

Section – B

3X02 = 06 Marks

Short answer type questions, each question carries 02 marks.

- Q.1. What is the definition of hotel?
- Q.2 Explain the personal attributes of hotel staff?
- Q.3 What is the roll of pantry?

Section – C

03X03 = 09 Marks

Essay type questions, each question carry 03 marks.

- Q.1. Explain different types of hotels?
- Q.2. What is budget hotels?
- Q.3. Explain the coordination between front office with housekeeping?

SET-A



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Answer Key: INTERCOMPANY COMPANY (SET A) (SHT 1320)

Section A:

Intercompany education II

1. A
2. D
3. ~~BC~~
4. A
5. A

Section B:

Q1. (Ans):

Hotel definition is - an establishment that provides lodging and usually meals, entertainment, and various personal services for the public.

Q.2. (Ans):

Great **hospitality employees** have strong leadership **skills** and are able to command project and make significant contributions to an organisation's overall success. To stay on top of the multitude of tasks you'll face as a **hospitality employee**, you have to be organised and multitask without difficulty.

Q.3. (Ans):

A **pantry** is a room where beverages, food, and sometimes dishes, household cleaning chemicals, linens, or provisions are stored. Food and beverage **pantries** serve in an ancillary capacity to the kitchen.

Section C:

Answer 1.

A 1 star **hotel** is a basic or no-frills **accommodation** venue that offers limited amenities. 2 star. A 2 star **hotel** is still within the budget range, and it may be individually owned, although it usually is part of a budget **hotel** chain. 3 star. 4 star. 5 star. Urban **hotels**. Beach resorts. Ski **hotels**.

Q.2. (Ans):

A **hotel** that provides minimum amenities and services for a lower price than a regular **hotel** in the area. This type of **hotel** provides clean rooms that are safe and meet the basic needs of a guest. Extra amenities may be available, but for an extra cost.

Q.3. (Ans):

Both departments must inform each other about the changes in room status. General Guest requests like extra towels are conveyed to **housekeeping**. Scanty baggage guests should be informed to the **housekeeping** so that they can be tracked.

SET A (Answer)

1/1/1



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Registration No.:.....

School of Hospitality and Tourism Skills

Session: 2020-21 (Summer Semester)

B. Voc. Program, 3rd Semester,

2nd In-Sem. Examination

Course Code: SHT 1330

Course Name: Tour Guide and Heritage Tour Guide

Time: 1 Hour

Max. Marks: 20

Instruction:

Section A -05 objective type questions, each question carries 01 mark.

Section B- 03 short answer type questions, each question carries 02 marks.

Section C-03 essay type questions, each question carries 03 marks

Section – A

05X01 = 05 Marks

Question No.1- What is personnel?

- a) Guest
- b) After departure of a guest
- c) Staff
- d) Individual

c) Front Office Executive

d) Night Auditor

Question No.2- What is the full form of OOO?

- a) Out of Order
- b) On out Order
- c) Complimentary Room
- d) None of These

Question No.4- Which of the Following comes under Uniform Service?

- a) Porter
- b) Mail
- c) Travel Agent
- d) Reservation

Question No.3- Who is FOE in Front Office Department?

- a) Front Office Agent.
- b) Guest Relation Executive

Question No.5- What is ADR?

- a) Average Daily Rate
- b) Average Down Rate
- c) Average Departure Rate
- d) Around Department Rate

Section – B

03X02 = 06 Marks

Question no.6 What is Uniform Service?

Question no.7 Define Porter.

Question no.8 What is the Formula of Occupancy ratio

Section – C

03X03 = 09 Marks

Question no.9 What is Cabana?

Question no.10 What do you mean by Hospitality.

Question no.11 What is Tourism?

SET - A



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SET A (Answers)

(SHT 1330)

Sec A

Tour Guide & Heritage - Tour Guide

C

A

C

A

A

Sec B

6) The **uniformed services** personnel add value to the resort experience by providing various personalized services for guests.

There are several uniformed services positions at a hotel:

- Door person
- Bell attendant
- Valet
- Transportation driver
- Concierge

Each of these positions provides a unique opportunity for the hotel to ensure the guests enjoy an unforgettable experience.

7) A hotel porter welcomes guests, carries their luggage to and from their room and arranges various services such as taxis and restaurant bookings. They are sometimes referred to as a concierge, usually when at a senior level.

8) The Formula for Occupancy Percentage = $(\text{Number of Rooms Occupied}) / (\text{Total Number of Rooms Available for sale}) * 100$

Sec -C

9) A cabana is a small, sometimes portable changing room near a swimming pool or beach. You can use the word cabana to describe any poolside changing room or building — it comes from the Spanish cabaña, with its Late Latin root capana, "hut" or "cabin."

10) Hospitality is the relationship between a guest and a host, where in the host receives the guest with goodwill, including the reception and entertainment of guests, visitors, or strangers. Louis, chevalier de Jaucourt describes hospitality in the Encyclopédie as the virtue of a great soul that cares for the whole universe through the ties of humanity.^[4] Hospitality is also the way people treat others, that is the service of welcoming receiving guests for example in hotels. Hospitality plays a fundamental role to augment or decrease the volume of sales of an organization hence every business should master it.

11) Tourism is distinguished from exploration in that tourists follow a "beaten path," benefit from established systems of provision, and, as befits pleasure-seekers, are generally insulated from difficulty, danger, and embarrassment. Tourism, however, overlaps with other activities, interests, and processes, including, for example, pilgrimage. This gives rise to shared categories, such as "business tourism," "sports tourism," and "medical tourism" (international travel undertaken for the purpose of receiving medical care).

SET-A (Answer)

ML



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Registration No.:

School of Hospitality & Tourism Skills
Session: 2020-21 (Summer Semester)
B. Voc. Program, Third Semester,
2nd In-Sem. Examination

Course Code: SHT 1340

Time: 1 Hour

Course Name: Housekeeping Service Manager Advance

Max. Marks: 20

Instruction:

Section – A

Objective type questions, each question carries 01 mark.

05X01 = 05 Marks

Q.1 Which of the following is not a cleaning agent?

- a) Soap oil
- b) Phenol
- c) Detergent
- d) Broom

Q.2. What is twin room?

- a) Single bed
- b) Double Bed
- c) 2 Single bed
- d) 2 double bed

Q.3. What is the size of the “Bath Towel”?

- a) 25”X45”
- b) 24”X42”
- c) 22”X22”
- d) 26”X54”

Q.4. What does OOO Stands for?

- a) Out of occupied
- b) Out of Order
- c) Occupied of Off
- d) Oil order occupied

Q.5 Which of the following item is mostly costly overheads.

- a) Cleaning Agents
- b) Linen
- c) Cleaning equipments
- d) Decorative items

Section – B

Short answer type questions, each question carries 02 marks.

03X02 = 06 Marks

Q.1. What is par stock?

Q.2 What is inventory Control?

Q.3 What is the purpose of the shaking the linen in the guest room?

Section – C

Essay type questions, each question carry 03 marks.

03X03 = 09 Marks

Q.1. Why are Trollies used in the linen room?

Q.2. What is scanty baggage?

Q.3 Explain the Studio Room?

SET-A



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Housekeeping Service Manage Advance

Answer Key: HOUSEKEEPING

(SMT 1340)

Section A:

1. D
2. C
3. A
4. B
5. B

Section B:

Answer 1. Par Stock

Par stock is the minimum level of supplies required to meet daily demands to ensure smooth operations. It is the standard quantity of each inventoried item that must be on hand to support daily, routine housekeeping operations.

Answer 2. Inventory Control

At first glance, inventory control and inventory management seem similar. After all, they both cover similar bases revolving around the question, "How much stock should I order?"

Although these two terms are often used interchangeably, they actually deal with different aspects of inventory optimization.

Inventory control involves warehouse management. This includes:

- Barcode scanner integration
- Reorder reports and adjustments
- Product details, histories, and locations
- Comprehensive inventory lists and counts
- Variants, bundles and kitting
- Syncing stock on hand with sales orders and purchase orders

The goal of inventory control procedures is to maximize profits with minimum inventory investment, without impacting customer satisfaction levels

Answer 3.

Room attendant shake the soiled linen for guest belongings, which is a good precaution as it ensures that broken glass or other sharp objects are not hidden in folds.

Section C:

Answer 1.

Use of maid cart can reduce the valuable time of a housekeeper as it provides an assurance regarding availability of all guest supplies together. The maid cart or the room attendant cart is usually positioned in the linen room where other housekeeping supplies are also stored.

Answer 2.

A guest who checks in to the hotel with very less or no luggage. Scanty baggage means no baggage or a piece of light baggage consisting of briefcase or airbag.

Answer 3.

"A studio apartment is basically a self-contained unit and houses everything in the single room space except the bathroom," says Stefan from homedit. With a studio apartment, you're getting some variation of a single large room with attached kitchen or kitchenette, and a separate bathroom.

SE 1. A (Answer)

msc



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Registration No.:

School of Hospitality and Tourism Skills

Session: 2020-21 (Summer Semester)

B. Voc. Program, 3rd Semester

2nd In-Sem. Examination

Course Code: SHT 1350

Time: 1 Hour

Course Name: Food and Beverage service Manager Advance

Max. Marks: 20

Instruction:

Section A -05 objective type questions, each question carries 01 mark.

Section B- 03 short answer type questions, each question carries 02 marks.

Section C-03 essay type questions, each question carries 03 marks

Section – A

05X01 = 05 Marks

Question No.1- What is the full form of RM?

- a) Room manager
- b) Restaurant manager
- c) Revenue manager
- d) Reservation manager

c) Executive

d) Steward

Question No.2- What is the full form of GM?

- a) General manager
- b) Ground manager
- c) Grand manager
- d) None of them

Question No.4- Which of the Following comes under bar manager?

- a) Bar waiter
- b) Banquet waiter
- c) Restaurant waiter
- d) None of them

Question No.3- Who is the Head of Food and beverage service Department?

- a) Restaurant manager
- b) Captain

Question No.5- Bar comes under?

- a) Food and Beverage service department
- b) Front office department
- c) Housekeeping department
- d) None of them

Section – B

03X02 = 06 Marks

Question No.6- What is menu?

Question No.7- Difference between A la carte menu and Table d'hôte?

Question No.8- What are the duties and responsibilities of trainee?

Section – C

03X03 = 09 Marks

Question No.9- Draw Organizational structure/hierarchy?

Question No.10- Explain different types of menu?

Question No.11- Attribute of F&B service staff?

SET - A



Section A – (Answers)

(5117/1350)

Question No.1- What is the full form of RM?

B) Restaurant manager

Question No.2- What is the full form of GM?

A) GENERAL MANAGER

Question No.3- Who is the Head of Food and beverage service Department?

A) Restaurant manager

Question No.4- Which of the Following comes under bar manager?

A) Bar waiter

Question No.5- Bar comes under?

A) Food and Beverage service department

Section – B

Question No.6- What is menu?

Ans. It is a detailed list of food and beverage offerings with their respective prices. It is prepared by a food and beverage service businesses to keep the customers informed about the availability of various F&B items.

A good menu must –

Present clear, unambiguous information. Adhere to food safety and nutrition policies of the business

Question No.7- Difference between A la carte menu and Table d'hôte?

Ans. Table d'hôte: A fixed menu planned for complete meal at a fixed price. It is a meal of three to four courses with a limited choice of dishes, and it is cooked in advance. It is change daily or change in rotation. Leftovers food could be used in this type of menu as it helps to economize. A la carte: It means the presentation of a long sequence of course and dish in menu. Each dish is individually priced. Dishes are cooked to order and the portion are large then Table d'hôte menu. The guest has a wide choice and should be prepared to wait for this.

Question No.8- What are the duties and responsibility of tranee?.

- 1.He is responsible for the actual service of food and beverage.
- 2.He is responsible to maintain his own station and side-board.
- 3.He is responsible to settle the bill before the guest departs.
- 4.He is responsible for the clearance of his tables and side-board.
- 5.He is responsible to receive and give a proper hand-over from the preceding to the following shift respectively.
- 6.He is supposed to carry-out the additional responsibilities which are allotted to him by the senior captain.
- 7.The steward is supposed to carry out the maintenance of stock of cutlery, linen, crockery at all times in a shift.
- 8.The steward is supposed to suggest a food and beverage dish to a guest and/or when required

Section – C

Question No.9- Draw Organizational structure/hierarchy?

Ans.



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Question No.7- What are the Duties and Responsibilities of Restaurant Manager?

Ans. Restaurant Manager

- He is the head of the department.
 - He ensures the smooth running of the department
- 1) He sees to it that his staff reports to duty in time and in proper uniform.
 - 2) He ensures that courteous and personalized service is given to the guests by his staff.
 - 3) He deals with restaurant correspondence on reservations, enquiries, booking, complains etc.
 - 4) He is responsible for the up keep of the restaurant, manager's desk and their equipment.
 - 5) He deals with the complaints against his staff and other complaints of the guests.
 - 6) Participants in the selection of F&B Personnel
 - 7) Conducts regularly scheduled meeting of F&B Personnel.

Question No.8- What are the duties and responsibility of Waiter?.

- 1.He is responsible for the actual service of food and beverage.
- 2.He is responsible to maintain his own station and side-board.
- 3.He is responsible to settle the bill before the guest departs.
- 4.He is responsible for the clearance of his tables and side-board.
- 5.He is responsible to receive and give a proper hand-over from the preceding to the following shift respectively.
- 6.He is supposed to carry-out the additional responsibilities which are allotted to him by the senior captain.
- 7.The steward is supposed to carry out the maintenance of stock of cutlery, linen, crockery at all times in a shift.
- 8.The steward is supposed to suggest a food and beverage dish to a guest and/or when required

Section – C

03X03 = 09 Marks

Question No.9- Draw Organizational structure/hierarchy?

Ans.

Knowledge of food & beverages and technical ability: The staff must have sufficient knowledge of all the items on the menu and wine drinks lists in order to advise and offer suggestions to customers. In addition, they must know how to serve correctly each dish on the menu, what its accompaniments are, the correct cover, and the make up of the dish and its garnish. For beverage service the staff should know how to serve various types of wine and drink, in the correct glass and at the right temperature.

Communication skills: Language plays an important part in understanding the requirements of international travelers and delivery them. Food and beverage professionals must keep improving their communication skills in English Talking to guest in their own language instead of just English is very effective and builds good relationship.

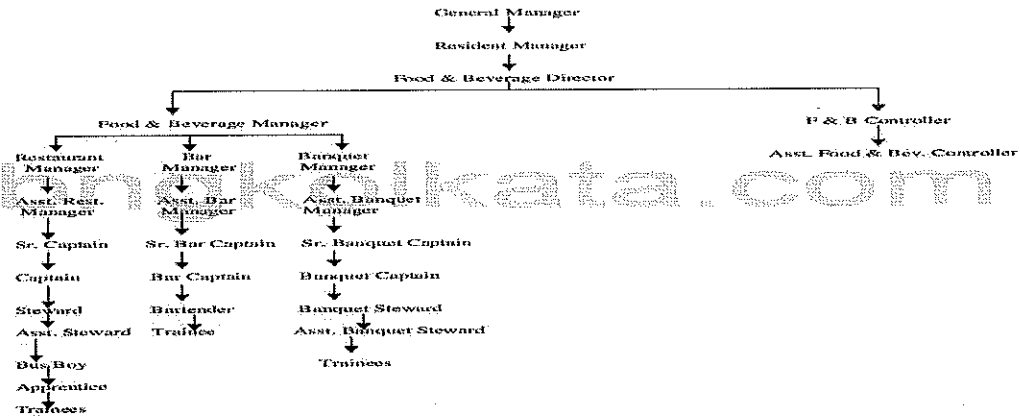
Punctuality: Punctuality is very important. If a waiter is continuously late on duty, it shows lack of interest in his work and lack of respect for the management. The waiter should report on duty before the service is due to commence so that he may check his station, side board and have complete knowledge of the menu. Remember early start is a good start.



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Local knowledge: In the interest of customers the staff should have a certain knowledge of the local area in which they work so that they may be able to advise the guests on the various forms of establishment offered, the best means of transport to places of interest so on. The staff should know about the historical Places of the city and how far are the Airport, Bus Terminal/Station, Cinema halls, commercial complexes, Railway Station etc.

Hierarchy in the Food and Beverage Department



Question No.10- Outlet Menu Ambiance Service

Airport Lounges

Wide menu for breakfast, lunch, and dinner with hot and cold beverages, salads, main meals, and desserts.

Soft instrumental music, soft lights, formal ambiance, all appealing for having meals at leisure and resting gracefully at the airport

Self or Assisted service provided 24X7, round the clock. The traveler selects food and beverage of choice, and takes to the table himself.

Bars

Wide menu of soft drinks, alcoholic beverages, and light snacks.

Informal, relaxed atmosphere, energetic music, colorful flashy lights.

Push-low seating, speedy service of cocktails, mock tails, and snacks.

Cafeterias

Short dining menu with less food options. Follows cyclic meal plan.

Attached to educational institutes or industrial organizations

Self or assisted, pre-plated, low priced service.

Coffee Shops Short menu with Informal ambience Quick and mid-priced service.

hot and cold beverages, snacks, and light meals.

with light music and moderate lighting.

for high customer turnover.

Discotheque/Nightclubs

Menu with snacks and beverages.

Strobe lights, laser lights, dance floor, lively music, informal and energetic atmosphere.

Entry permission for couples or members on charge, assisted service.

Family/ Casual Dining Restaurants

Elaborate menu of single or multiple cuisines which may change according to the operating hours.

Modestly furnished, Casual atmosphere.



Assisted, mid-priced service.

Fast Food Outlets

Limited menu of hot and Cold beverages with easily prepared and fast meals cooked in advance and kept warm.

Catchy trendy colored furniture, lights, and music.

Speedy service, minimum table service. The food is prepared in the kitchen, placed in the trays, and passed to the person at the counter, who then delivers to the customer. The customer picks up the trays and consumes it on premise.

Food Courts Multi cuisine menu.

Multi-cuisine food outlets are located around modestly kept central dining area.

Speedy service with minimum personal attention. The customers pick up food and beverages of their choice from multiple outlets around and sit in the central dining

Question No.11- Personal Attribute of F&B service?

Hair: - Hair should be kept healthy, trimmed and avoid dandruff. Hair should never fall over the eyes. Waitresses may adopt neat hair styles and particularly ensure a hair length which does not fall on to or below the collar or lengthy hair should be combed and tied neatly and properly.

Bath: - Bath everyday, without fail, before coming to shift.

Face: - Males should shave everyday, before coming to shift. Moustache, if kept must be neatly trimmed. Do not use strong aftershave. Ladies should wear only light make-up. Do not use heavy perfumes.

Teeth:- Teeth and a clean mouth are vital, both for appearance and a wholesome breath. Brush your teeth immediately before coming to duty. Do not eat onion, garlic or smoke before your shift. If you smoke, use mouthwash.

Hands:- Always wash hands with soap before coming on shift keep your nails short and clean. Hands must always be clean, free of any stains and skin breaks. Always wash hands with soap, immediately after using toilets, eating, smoking or handling refuse.

Uniform:- Uniform should always be clean, laundered and ironed. Change uniform whenever it is visibly soiled. Change socks and undergarments everyday. Always carry a handkerchief and change it daily. Uniform must be worn only on duty and not for personal use.

Feet:- Feet need care, both for comfort and cleanliness. Keep toe nails trim and feet well washed.

Corns and other painful blemishes may require treatment by a chiropodist disease. For more severe foot weakness medical advice should be sought. Socks or stockings should be changed and washed daily.

Shoes:- Wear comfortable closed toed shoes. Air your shoes. Waitresses should avoid excessively high and pointed heels and shoes should be daily polished.

MSL



BHARTIYA SKILL DEVELOPMENT UNIVERSITY

Registration No.:

School of Hospitality & Tourism Skills

Session: 2020-21 (Summer Semester)

B. Voc. Program, Third Semester,

2nd In-Sem. Examination

Course Code: SHT 1360

Time: 1 Hour

Course Name: Food Production Manager Advance

Max. Marks: 20

Instruction:

Section – A

Objective type questions, each question carries 01 mark.

05X01 = 05 Marks

Q.1 What is colour and material of a Chef Coat?

- a) White and nylon cloth
- b) Checked and Cotton cloth
- c) White and Cotton Cloth
- d) Checked and Nylon cloth

Q.2. How should be the kitchen staffs finger nail?

- a) Long and clean
- b) Short and clean
- c) Short with nail polish
- d) Long with nail polish

Q.3. What type of Dust is collected in the red colour dustbin?

- a) Non-recycle waste
- b) Recycle waste
- c) Both Non-recycle waste and Recycle waste
- d) Only for vegetable skins.

Q.4. In how many categories kitchen equipments are classified?

- a) 4
- b) 6
- c) 2
- d) 3

Q.5. Basmati Rice is an example of which type of rice?

- a) Long Rice
- b) Medium Rice
- c) Short Rice
- d) Small Rice

Section – B

Short answer type questions, each question carries 02 marks.

03X02 = 06 Marks

Q.1. Where should be the location of Main waste area?

Q.2 What is the use of Butchers Knife?

Q.3. What do you mean by Mince?

Section – C

Essay type questions, each question carry 03 marks.

03X03 = 09 Marks

Q.1. Write the 3 main classifications of Kitchen equipments?

Q.2. What is called as Mise-en-place?

Q.3 What is the reason for fainting in kitchen?

SEP- A



Answer Key: FOOD PRODUCTION

C SHT V360

Section A:

1. C
2. B
3. A
4. D
5. B

Section B:

Answer 1.

Waste management (or **waste disposal**) includes the activities and actions required to manage in rural areas, **waste** may need to be taken to a transfer station. The project's **main** objective is to minimize the problem of indiscriminate littering that leads to a landfill is a **site** for the **disposal** of **waste** materials by burial.

Answer 2.

Today the butcher knife is used throughout the world in the meat processing trade. The heftier blade works well for splitting, stripping and cutting meat. The French **chef's** knife is a derivation of the butcher knife, and is used as a general utility knife.

Answer 3.

1. (a) To cut or chop into very small pieces She **minced** the garlic.
b : to subdivide minutely especially : to damage by cutting up The director **minced** up the play.
- 2 : to utter or pronounce with affectation **minced** the word in the manner of the old lady.

Section C:

Answer 1.

Available it is useful to group them into **three categories: utensils, mechanical equipment, and large (fixed) equipment. Utensils** are small hand-operated pieces of **equipment. Different utensils** are made for **different** tasks, such as for cutting, mixing, blending, or measuring.

Answer 2.

It means "everything in its **place**" and a whole lot more. When a professional chef prepares a dish for service, they gather all the tools and ingredients needed to finish it, without moving from the station they are in.

Answer 3.

Fainting can be triggered by a number of factors, including:

- fear or other emotional trauma.
- severe pain.
- a sudden drop in blood pressure.
- low blood sugar due to diabetes.
- hyperventilation.
- dehydration.
- standing in one position for too long.
- standing up too quickly.

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Session: 2020-21 (Summer Semester)

B. Voc. Program, Third Semester,

2nd In-Sem. Examination

Course Code: SHT 1360

Time: 1 Hour

Course Name: Food Production Manager Advance

Max. Marks: 20

Instruction:

Section – A

Objective type questions, each question carries 01 mark.

05X01 = 05 Marks

Q.1 What is the name of process called-Removing the dust particles using the broom?

- a) Rubbing
- b) Scrubbing
- c) Sweeping
- d) Mopping

Q.2. Baked Rice is an example of which type of rice?

- a) Long Rice
- b) Medium Rice
- c) Short Rice
- d) Very long Rice

Q.3. What is the other name for Golden raisin?

- a) Cranberries
- b) Fig
- c) Currants
- d) Sultana.

Q.4. In how many types the method of cooking can be classified?

- a) 5
- b) 3
- c) 2
- d) 8

Q.5. What is an example of classified butter?

- a) Sunflower oil
- b) ghee
- c) Refined oil
- d) butter

Section – B

Short answer type questions, each question carries 02 marks.

03X02 = 06 Marks

Q.1. What is Palette Knife and its use?

Q.2 What is are two main varieties of turnip?

Q.3. Define Garnish?

Section – C

Essay type questions, each question carry 03 marks.

03X03 = 09 Marks

Q.1. What is the main purpose of Chinese knife?

Q.2. What are the 3 types of dice cuts for vegetables?

Q.3. What type of cooking medium is steaming?

SET-B



Answer Key: FOOD PRODUCTION

(SMT 1360)

Section A:

1. C
2. B
3. D
4. B
5. C

Section B:

Answer 1.

A palette knife is a blunt tool used for mixing or applying paint, with a flexible **steel** blade. It is primarily used for mixing paint colors, paste, etc., or for marbling, decorative endpapers, etc. The "palette" in the name is a reference to an artist's palette which is used for mixing oil paint and acrylic paints.

Answer 2.

Turnip varieties can be put into **two** distant groups viz. Temperate Type (European Type): They are biennial because they require **two** seasons for seed production.

- Flat type: White Milan, White Flat Dutch.
- Globe type: White Stone, Quick Silver.
- Half long type: White Egg, White Gem.
- Long type: Lily White.

Answer 3.

A **garnish** is an item or substance used as a decoration or embellishment accompanying a prepared food dish or drink. In many cases, it may give added or contrasting flavor. A food item which is served with **garnish** may be described as being garni, the French term for "garnished."

Section C:

Answer 1.

Lightweight and versatile, the **Chinese chef's knife** is an **all-purpose** tool that will pound, chop, crush, mince, scoop, and slice food – even the heel of the handle is used for bashing and grinding.

Answer 2.

The Different Types of Vegetable Cutting Styles

- Brunoise (Fine Dice) This particular technique will allow you to fine diced vegetables and **fruit**. ...
- Chiffonade (Shredding) The chiffonade technique is usually used on leafy vegetables and herbs. ...
- Julienne (Match Stick Cuts) , Macedoine (Large Dice) ,Slicing, Mincing, Roll-Cutting, Parallel Cutting.

Answer 3.

Steaming is a moist-heat method of **cooking** that works by **boiling** water which vaporizes into **steam**; it is the **steam** that carries heat to the **food**, **cooking** it. Unlike **boiling food** submerged in water, with **steaming** the **food** is kept separate from the **boiling** water but comes into direct contact with the hot **steam**.

W.C.