

FOOD PRODUCTION

Q1. Match the herbs with their names.



- a-3, b-2, c-1, d-4
- a-4, b-3, c-2, d-1
- a-1, b-4, c-2, d-3
- a-2, b-1, c-4, d-3

Q2. The following question consists of two statements, statement 1 and statement 2. While answering this question choose any of the given responses.

Statement 1: The handles of pans should be greasy.

Statement 2: This is done so as to indicate that it is hot.

- Both the statements are true and statement 2 is the correct reason for statement 1
- Both the statements are true but statement 2 is not the correct reason for statement 1
- Statement 1 is true and statement 2 is false
- Both the statements are false

Q3. You are responsible for preparing cold foods, including salads, cold appetizers and other charcuterie items. You will be titled as the _____.

- Grill Chef
- Roundsman

- Pantry Chef
- None of the above

Q4. Match the following techniques involved in food preparation with their correct explanation?

- | | |
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| <ul style="list-style-type: none"><input type="radio"/> a-1, b-4, c-2, d-3<input type="radio"/> a-2, b-3, c-4, d-1<input type="radio"/> a-2, b-1, c-3, d-4<input type="radio"/> None of the above | <ul style="list-style-type: none">a. Blanching 1. A combination of roasting and stewingb. Poeling 2. Food items are plunged into boiling water and after a brief time plunged into icy waterc. Stewing 3. Meat or vegetables are simmered in liquid covering 50% of the food item.d. Braising 4. Roasting with butter as the medium in a closed container |
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Q5. Identify which statement is true (T)/false (F)?

- a. Tea dispenser can help in portion control.
 - b. Utilization of leftover food does not contribute to cost control.
 - c. Budgetary control can be carried out by forecasting
- TFT
 - TTT
 - FFF
 - TFF