



FOOD PRODUCTION

Q1. Match the herbs with their names.



0	a-3, b-2, c-1, d-4
0	a-4, b-3, c-2, d-1
0	a-1, b-4, c-2, d-3
\circ	a-2 h-1 c-4 d-3

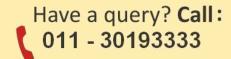
Q2. The following question consists of two statements, statement 1 and statement 2. While answering this question choose any of the given responses.

Statement 1: The handles of pans should be greasy. Statement 2: This is done so as to indicate that it is hot.

- o 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
- o Roundsman





o Pantry Chef

• None of the above

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

		a. Blanching	1. A combination of roasting and stewing
0	a-1, b-4, c-2, d-3	b. Poeling	2. Food items are plunged into
0	a-2, b-3, c-4, d-1	511 000008	boiling water and after a brief
0	a-2, b-1, c-3, d-4		time plunged into icy water
0	None of the above	c. Stewing	3. Meat or veget <u>ables</u> are simmered in liquid covering 50% of the food item.
		d. Braising	4. Roasting with butter as the
			medium in a closed container

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
- o TFT
- o TTT
- o FFF
- o TFF