

## **F&B PRODUCTION CAMPUS PREPARATION QUESTIONNAIRE**

1. Name 10 heavy and 10 light equipments and mentioning the use of each. Equipments used in Grade Manger.
2. Name 5 great personalities of ancient times and recent years related to food production in the Hospitality Industry.
3. What are the different types of kitchen knives? State the parts of a knife.
4. List the different types of fuel used in the kitchen.
5. Name at least 10 different spices used in the kitchen.
6. Name 10 different cereals and pulses.
7. What is the difference between fats and oil? Name different fats and oils used in the kitchen. What is margarine and what are its constituents?
8. What is texture? What are the different types of textures?
9. Name 10 continental herbs commonly used in the kitchen.
10. Name 5 fruits tinder a) Tropical, b) Stone. c) Berries d) Citrus e) Dried f) Melons
11. Name 5 types of salad greens / lettuce commonly used.
12. Name 5 fruit vegetables.
13. Name 10 continental vegetables used commonly in the kitchen. What are the rules for cooking green vegetables, strong aromatic vegetables, starchy vegetables, cereals and protein rich products?
14. Describe the classical kitchen brigade of both 5 star Continental & Indian hotel.
15. State the different methods of cooking with examples.
16. State different cuts of vegetables with dimensions.
17. Answer the following questions in details:
18. Define stuffing, Explain different types of stuffing.
19. Name the different types of stock used in the kitchen. State 10 golden rules for making good stock. Describe the process and duration in making the stocks.
20. What is the difference between essence and glaze?
21. Classify soups and give few examples of each.
22. Name 5 cold soups with garnish.
23. Classify fish name different Cuts of Fish
24. What is Maillard reaction
25. Why does fat goes rancid?
26. Name 5 accompaniment sauces with ingredients and dishes it is served with.
27. Name 5 proprietary sauces with its base ingredient.
28. State the classical accompaniment of the following;
29. Name the different parts of a salad. Name 5 types of a) fruit based b) vegetable based c) meat and fish based salad, stating the ingredients of each.
30. What is a dressing? Name 5 dressings used in salad making with the proportion of the ingredients used.
31. What is game? Classify with example.
32. WHAT is poultry? Give examples.
33. What are the different parts of a chicken carcass? What is a wish bone, parson's nose, wiles and ailerons?
34. What are the different cuts of beef? Mention the use and method of cooking applicable to each joint. What is veal?

35. What are the different cuts of pork? Mention the use of each joint.
36. Differentiate between 1) Ham 2) Gammon 3) Bacon.
37. What is a) Aging b) Rigor mortis
38. What is meat hygiene? Prepare a hygiene checklist for meat. What are the sources of contamination and how should raw meat be stored?
39. What is the effect of heat on meat proteins? .
40. What is 1) Lard 2) Suet 3) Drippings
41. What are off cuts? List some of the gainful use of trimmings.
42. What is tenderization of meat? What are the reasons of meat being tough?
43. What is meat tenderizer? Name the different tenderizers used in softening meat.
44. Name different types of steak used in kitchen with their weights and uses.
45. What is yield testing and portion control?
46. What is indenting and what are the points to be borne in mind while indenting?
47. What is a standardized recipe? What is its use? What are the different items mentioned in a regular standardized recipe card?
48. Name 10 continental beef preparation.
49. What is forcemeat? Name 5 types of forcemeats?
50. What is Pie, Pate, Terrine, Galantine Ballotine? Name a few cold sauces served from the larder.
51. What is Aspic and what is Chaud froid?
52. What is a sausage? How is it made? Name 10 different types of sausages with their specialty and country of origin.
53. Explain step by step the process of making demi-glace.
54. Name 10 leavened and 10 unleavened Indian bread with a brief of each.
55. Name Indian breakfast dishes with the state of origin.
56. Name the different masalas used in the Indian kitchen with a brief of each and with a few examples of dishes prepared from them.
57. Name the different types of pastes prepared in the indian kitchen.
58. Name the different gravies prepared in the Indian kitchen with a brief of each and a few examples of dishes where they are used.
59. What is a Tandoor? What is curing of a Tandoor and why is it done?
60. State the Tandoor marination.
61. Name 15 different kebabs which are fried and roasted explain.
62. Name 10 hot and 10 cold indian desserts with a brief of each
63. Prepare a 5 course menu from any 5 popular region of india.
64. Name the different regions of Italy with their specialty. Name the cheeses that are popular here in the various regions.
65. Name 10 different types of pasta with their shapes. Name a few important dishes from this region.
66. What is the specialty of Mexican cuisine? Name a few popular varieties of chilies found in this region.
67. Name 10 Mexican dishes with brief each.
68. Name few herbs and ingredients popular in Thai cuisine. Name few popular dishes of this cuisine with a brief of each. Herbs and Spices for Thai Food

69. Name the different schools and provinces of Chinese cuisine. What are the different methods of cooking practiced in this cuisine?
70. What are the different specialty equipments used in the Chinese cuisine? Name a few popular dishes from this region.
71. What are the different forms of mustard? Give a brief about each.
72. What are the different types of Pepper? Explain in brief a) Paprika b) Pimento c) Cayenne d) Mignonette pepper.
73. What is Cream? Mention the different types of cream with the fat percent.
74. What are the different types of sugar used in the kitchen? Give a brief of each.
75. What are frozen desserts? What are the different methods of making Ice-cream?
76. What is a raising or a leavening agent? Name a few raising agents. What is the raising agent used in breads and cakes?
77. What are the ingredients used in bread making and the function of each.
78. What are the enzymes present in yeast that helps in the decomposition of sugar?
79. What are 1) Oven Spring 2) Hot Spot and Cold Spot? 3) Proofing
80. What are the different methods of making bread?
81. Name different types of breads, bread rolls and breakfast rolls. State the different bread faults with their remedies.
82. What are the different pastes used in the bakery? List few examples of products made from each.
83. What is a gateau? Name few with a brief explanation of each?
84. What are the different types of Icing used in the confectionery? Give a brief of each and examples of desserts where they are used.
85. Name a few cold sauces used in the confectionery. Name the dishes that they accompany.
86. List about the different chocolate work in the Pastry department.
87. What are the different types of sugar used in the confectionery? List about the sugar work performed in the confectionery.
88. Explain the following in details:

<ul style="list-style-type: none"> <li>• Baked Alaska?</li> <li>• Bran</li> <li>• Brioche</li> <li>• Cabinet pudding</li> <li>• Cake flour?</li> <li>• Confectioners' sugar?</li> <li>• Treacle?</li> <li>• Black jack</li> <li>• French pastry</li> <li>• Caramel Custard</li> <li>• Crème brûlée</li> <li>• Linzer torte</li> <li>• Molasses</li> <li>• Praline</li> <li>• Belgian pralines,</li> </ul>	<ul style="list-style-type: none"> <li>• French pralines</li> <li>• American pralines,</li> <li>• Short bread</li> <li>• Sour dough</li> <li>• Stollen</li> <li>• Swiss roll</li> <li>• Young dough</li> <li>• Phyllo</li> <li>• Pot de crème</li> <li>• Profiterole</li> <li>• Pastry cream</li> <li>• Savarin</li> <li>• Croissants</li> <li>• Gluten</li> <li>• Doughnut</li> <li>• Sponge cake</li> <li>• Genoese Sponge</li> </ul>	<ul style="list-style-type: none"> <li>• Muffin</li> <li>• Nougat</li> <li>• Mocha</li> <li>• Quiche</li> <li>• Bombe</li> <li>• Strong flour</li> <li>• Weak flour</li> <li>• Trifle:</li> <li>• Yeast:</li> <li>• Fortified Egg</li> <li>• Fondant icing</li> <li>• Parfait</li> <li>• Petit Fours</li> <li>• Cassata</li> <li>• Caramelization</li> <li>• Christmas pudding</li> </ul>
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89. List the chemical leavening agents used in bakery.
90. What is Chemical Leavening?
91. How does chemical leavening work?
92. Name 5 breads from France?
93. Name some sweet sauces from Pastry?
94. What is the shape of French breads? What type of baking is done to French breads?
95. Name different types of Meringues?
96. Name some custard baked products from bakery?
97. What is the difference between soufflé and mousse?
98. Name 10 each of breads, cakes, pastries and tart based products from bakery?
99. What are Baguettes?
100. What are Buns?
101. Name some breakfast breads in bakery?
102. What is the difference between truffle and ganache?
103. Name the type of icing used for petit fours?
104. What is the meaning of Baba in culinary terms?
105. What is the name of the paste made of almonds and sugar and often used for decorative work?
106. What is the role of glycerine in royal icing?
107. What is the action of the lemon juice in royal icing?
108. What are different methods of making marzipan?
109. What are the different types of chocolates?
110. What are the different methods of bread making?
111. What is the leavening of yeast?
112. What are different types of sugar?
113. What are the different types of water?
114. What are the different types of flour used in bakery?
115. What are the different types of pastries?
116. What is overnight sponge?
117. What is dough temperature?
118. What is the composition of flour?
119. Short Notes

<ul style="list-style-type: none"> <li>• Cakes</li> <li>• Buns</li> <li>• Cookies</li> <li>• Swiss Roll</li> <li>• Soufflé</li> <li>• Mince pie and mince meat</li> <li>• Croustade</li> <li>• Cheese cake</li> <li>• Scones</li> <li>• Tarts and Tartlets</li> <li>• MARZIPAN</li> <li>• Waffles</li> </ul>	<ul style="list-style-type: none"> <li>• Cheese cake</li> <li>• Quiche</li> <li>• Sacher torte :</li> <li>• Sherbet/ Sorbet</li> <li>• Gateaux</li> <li>• Praline:</li> <li>• Fudge</li> <li>• Compote:</li> <li>• Meringue</li> <li>• Tiramisu</li> <li>• Profiterole</li> <li>• Peach Melba</li> </ul>	<ul style="list-style-type: none"> <li>• Shortbread</li> <li>• Queen of Puddings</li> <li>• Bread Pudding</li> <li>• Pumpernickel Bread</li> <li>• Baklava</li> <li>• Phyllo (Filo) Pastry</li> <li>• Cream Horns</li> <li>• Christmas cake</li> <li>• Sponge Cake</li> <li>• Brownie</li> <li>• Macaroons</li> </ul>
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## FILLING THE BLANKS

1. \_\_\_\_\_ works to cook staff food.
2. Glacier is \_\_\_\_\_ chef.
3. Chef de Salle is \_\_\_\_\_ cook. He is also termed as Station waiter
4. \_\_\_\_\_ hires, trains and supervises the work of food and pastry production staff.
5. \_\_\_\_\_ chef oversees and organizes kitchen stock and ingredients.
6. \_\_\_\_\_ vegetables are cut into fine dices.
7. \_\_\_\_\_ vegetables are cut into 1 Cm X 1 Cm X 1 Cm (size) dices.
8. \_\_\_\_\_ vegetables are cut into very thin strips (1 ½ " long).
9. \_\_\_\_\_: vegetables are cut into Finger shape (1" x ¼ " x ¼ ").
10. \_\_\_\_\_: vegetables are cut into small Slices and \_\_\_\_\_ shape.
11. \_\_\_\_\_ lemon cut into four or six pieces.
12. \_\_\_\_\_ vegetables mix (onions, carrots, celery, leeks) cut into rough dices.
13. \_\_\_\_\_ shredded leafy vegetables.
14. \_\_\_\_\_ are evenly cut root vegetables.
15. \_\_\_\_\_ turning of vegetables into barrel shape.
16. \_\_\_\_\_ is a standard mirepoix plus diced smoked ham, depending on the dish, mushrooms and herbs; some-times called an edible mirepoix
17. \_\_\_\_\_ is defined as a "chemical process", the mixing of ingredients; the application and withdrawal of heat;
18. \_\_\_\_\_ is pre preparation before actual preparation.
19. \_\_\_\_\_ is cooked mixture of onions and mushrooms.
20. \_\_\_\_\_ is a flavourful, aromatic liquid used for poaching fish and shellfish.
21. \_\_\_\_\_ is a type of yeast bread or cake that is soaked in the syrup.
22. \_\_\_\_\_ is rich yeast dough containing large amounts of eggs and butter.
23. \_\_\_\_\_ is baked custard containing sponge cake fruits.
24. \_\_\_\_\_ is an Italian style bombe usually with 3 layers of different ice creams plus a filling of Italian meringues.
25. The browning of sugars caused by heats is called \_\_\_\_\_.

26. \_\_\_\_\_ is the chemical leavening agents used in bakery.
27. \_\_\_\_\_ a dessert consisting of ice cream on a sponge cake base covered with meringue and browned in the oven.
28. The hard outer covering of kernels of wheat and other grains is called \_\_\_\_\_
29. Tilting pans or brat pans can tilt up to \_\_\_\_\_ degrees.
30. \_\_\_\_\_ is flat plates made of iron, stainless steel, or aluminium, which transfer heat to the food.
31. \_\_\_\_\_ are ideal for cooking vegetables and many other foods rapidly and with minimum loss of nutrients and flavour
32. \_\_\_\_\_ are like conventional ovens, but with one importance: they are able to produce wood smoke, which surrounds the food and flavours it while it bakes or roasts.
33. The \_\_\_\_\_ is a valuable machine because it slices foods more evenly and uniformly than can be done by hand.
34. The \_\_\_\_\_ is the workhorse of the cooking light test kitchens.
35. \_\_\_\_\_ thermometer is used to check meringues, meat, and poultry to be sure they're cooked to the correct temperature.
36. Keep \_\_\_\_\_ handy to mince small amounts of herbs, chop canned tomatoes, trim fat from meat and skin from poultry, and make slits in bread dough.
37. A \_\_\_\_\_ removes the skin of both vegetables and fruits.
38. \_\_\_\_\_ is also known as tail event, first professional French master chef.
39. \_\_\_\_\_ is made of refined vegetable oil and water, and may also contain milk.
40. Flaky is a Layered Pastry Dough.
41. Baba-Au-Rum is a type of yeast bread or cake that is soaked in the syrup.
42. The browning of sugars caused by heats is called Caramelization
43. Brioche is rich yeast dough containing large amounts of eggs and butter.
44. \_\_\_\_\_ is an Italian style bombe usually with 3 layers of different ice creams plus a filling of Italian meringues.
45. \_\_\_\_\_ is the chemical

46. \_\_\_\_\_ is the shape of baguette
47. \_\_\_\_\_ is a dessert consisting of ice cream on a sponge cake base covered with meringue and browned in the oven.
48. The hard outer covering of kernels of wheat and other grains is called bran
49. \_\_\_\_\_  
\_\_\_\_\_ are 4 different types of meringues.
50. A delicate decorated cake or pastry small enough to be eaten in 1 or 2 bites is called  
\_\_\_\_\_
51. \_\_\_\_\_ is type of sundae ice cream served in a tall thin glass.
52. \_\_\_\_\_ is done to French breads
53. \_\_\_\_\_ can be served hot or cold, moulded or de-moulded.
54. \_\_\_\_\_ icing is made of boiled sugar syrup that is agitated so that it crystallizes into a mass of extremely small white crystals.
55. The temperature required for making Caramel is \_\_\_\_\_
56. \_\_\_\_\_ can be served hot or cold moulded or de-moulded.
57. \_\_\_\_\_ is a white bread popular in France.
58. The temperature required for making Caramel is \_\_\_\_\_
59. \_\_\_\_\_ is cooked the least, maintaining the original white color of the flour.
60. \_\_\_\_\_ is cooked a little bit longer to achieve a light golden color with a toasty aroma
61. \_\_\_\_\_ is any animal hunted for sport or for food, and the meat of those animals.
62. \_\_\_\_\_ is defined as domestic fowl generally raised for egg or meat.
63. wishbone is an oddly-shaped forked bone that's the fusion of two clavicles called the  
\_\_\_\_\_
64. The fatty extreme end portion of the tail of a fowl when cooked it is also known as  
\_\_\_\_\_
65. \_\_\_\_\_ means wings and \_\_\_\_\_ means winglets.
66. \_\_\_\_\_ is slices of pork fat which are placed around meat or poultry before roasting in order to retain moisture.
67. \_\_\_\_\_ is a process of adding fat to meat, poultry and seafood to make them more moist or tender.
68. \_\_\_\_\_ is a process of preparing beef for consumption, mainly by breaking down the connective tissues.

69. \_\_\_\_\_ is cooked mixture of fat and flour.
70. The fat of meat is melted by \_\_\_\_\_.
71. \_\_\_\_\_ is a cooking fat obtained by melting down pig fat.
72. \_\_\_\_\_ is the hard fat from around the kidneys and loin of beef and other animals.
73. \_\_\_\_\_ an animal fat produced from the fatty or otherwise unusable parts of meat carcasses.
74. \_\_\_\_\_ is a hand-powered tool used to tenderize slabs of meat in preparation for cooking.