

B.H.M.C.T. Sem-VIII (2010 Course) : SUMMER - 2019

SUBJECT: FOOD PRODUCTION - VII

Day: Monday
Date: 08/04/2019

Time: 10.00 AM To 12.00 Noon
Max Marks. 40

S-2019-2483

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.

Q.1 Attempt any **TWO** of the following: **(08)**

- a) Draw a neat format and explain the "Standardization Recipe" with example.
- b) Explain the role of following records maintained in the kitchen administration process: Appraisals and Log book.
- c)
 - i) Define Quality with respect to Production management and list any two areas of Quality measurements.
 - ii) State and explain any two points of interdepartmental co-ordination of Kitchen with House Keeping.

Q.2 Attempt any **TWO** of the following: **(08)**

- a) Briefly explain the evolution of Nouvelle cuisine. State and explain any 4 'Principles of Nouvelle cuisine'.
- b) Explain the importance of garnishes while presenting food on the plate. List and explain any 4 classical garnishes.
- c) Define Meringue. State and explain any four uses of it.

Q.3 a) Plan a five course menu for a delegation visiting India with a brief description of each dish. Mexican/ German (Any one) **(05)**

- b) State and explain one example each of the following courses in FRENCH cuisine: **(03)**
Soup, Main course and Dessert.

Q.4 Attempt any **TWO** of the following: **(08)**

- a) Define Icing. Explain the following icings in brief:
Butter cream and Royal
- b) Explain the term "crystallization of sugar". Explain any two methods to avoid crystallization of sugar syrup.
- c)
 - i) Explain Marzipan and Praline.
 - ii) List any four tools used in sugar work.

Q.5 Attempt any **TWO** of the following: **(08)**

- a) State and explain the role of Toughners, tenderizers, driers and moisteners in recipe balancing in bakery.
- b) Explain the process of 'Tempering of chocolates' in detail.
- c)
 - i) Explain briefly the need of developing new recipes.
 - ii) Define Couverture. List any two chocolate decorations.

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