

B. Sc. (Hospitality & Hotel Administration) Sem – VI 2010 Course) :
SUMMER - 2019

SUBJECT : FOOD PRODUCTION - V

Day : Monday
Date : 08/04/2019

Time : 10.00 AM To 12.00 Noon
Max. Marks : 40

S-2019-2506

N.B.:

- 1) All questions are **COMPULSORY**.
 - 2) Figures to the right indicate **FULL** marks.
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- Q.1** Answer **ANY TWO** of the following: [08]
- a) Explain in brief – Spun and Pulled sugar.
 - b) Briefly discuss the importance of recipe balancing in cake making.
 - c)
 - i) Explain in brief – Italian and French meringue.
 - ii) Explain any two points of interdepartmental coordination between kitchen and Food in Beverage service.
- Q.2** Answer **ANY TWO** of the following: [08]
- a) State and explain any four factors affecting layout of kitchen.
 - b) State briefly the principles of Nouvelle Cuisine.
 - c)
 - i) Draw any two layouts of kitchen.
 - ii) Explain any two uses of meringue.
- Q.3** Explain the Chinese or Mexican cuisine on the basis of : [08]
- a) Geographical location
 - b) Staple food
 - c) List eight dishes of the same
- Q.4** Answer **ANY TWO** of the following: [08]
- a) List and explain any eight classical garnishes.
 - b) Define Icing. Explain Royal and Buttercream icing.
 - c)
 - i) Explain Marzipan and Ganache.
 - ii) Briefly discuss the importance of garnishes in food presentation.
- Q.5** Answer **ANY TWO** of the following: [08]
- a) Explain the following cake faults and give two causes of each:
 - i) Fruit sinks at the base of the cake.
 - ii) Cake with dark crust.
 - iii) Cake sunk at the centre.
 - iv) Cake crumbles when sliced.
 - b) Explain in brief – Spun and Poured sugar.
 - c)
 - i) Explain any four tools used in sugar work.
 - ii) Explain the role of egg in cake making.

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