

**B.Sc. (Hospitality & Hotel Administration)(CBCS 2016 Course Sem-VI
: SUMMER - 2019**

**SUBJECT: - 1) INTERNATIONAL FOOD PRODUCTION & KITCHEN
MANAGEMENT (THEORY)**

Day : Monday
Date : 08/04/2019

S-2019-2439

Time 02.00 PM To 04.30 PM
Max. Marks : 60

N.B.

- 1) All questions are **COMPULSORY**
- 2) Figures to the right indicate **FULL** marks.
- 3) Both sections should be written in **SEAPRATE** answer book.

SECTION-I

Q.1 Match the following pairs (**ANY SIX**) **(06)**

A)

- i) China
- ii) Japan
- iii) Hard Ball
- iv) Mexican
- v) Pancake
- vi) Soft ball
- vii) French Toast
- viii) American

B)

- a) 125 degree C
- b) Kentucky fried chicken
- c) A dish made of bread, egg and milk mixture.
- d) Salsa
- e) Yakitori
- f) A dish made with flour, eggs and milk mixture.
- g) Peking duck
- h) 115 degree C

Q.2 Attempt **ANY THREE** of the following: **(12)**

- a) Define Production planning and its role and importance in food production department.
- b) State and explain the interdepartmental co-ordination between kitchen and:
i) House Keeping ii) Front Office
- c) What are the basic elements of food presentation? Explain with suitable examples.
- d) Define meringues. List any four uses of meringues.

Q.3 Attempt **ANY THREE** of the following: **(12)**

- a) Give any four examples of non-edible components used in food styling to enhance the look of the food dish.
- b) Draw and explain any four tools required for sugar work.
- c) Discuss the growing importance of 'Organic foods'.
- d) Describe the steps involved in 'Tempering of chocolate'.

P.T.O.

SECTION-II

Q.4 Match the following pairs (**ANY SIX**) **(06)**

A)

B)

- | | |
|---|---|
| <p>i) France</p> <p>ii) Italy</p>
<p>iii) Spain</p> <p>iv) Tempered chocolate</p> <p>v) Mediterranean</p> <p>vi) Moulded chocolates</p> <p>vii) Germany</p> <p>viii) Great Britain</p> | <p>a) Caprese salad</p> <p>b) A smooth, glossy, evenly colored coating used for dipped chocolates.</p> <p>c) Mousaka</p> <p>d) Gazpacho</p> <p>e) Shepherd's Pie</p> <p>f) Coq au Vin</p> <p>g) Sauerkraut</p> <p>h) Melted chocolate poured in moulds and set.</p> |
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Q.5 Attempt **ANY THREE** of the following: **(12)**

- a)** Write a short note on Standardized recipes giving an example.
- b)** State the salient features of Nouvelle cuisine.
- c)** List and explain any four classical breakfast items.
- d)** List any eight tools & equipment's used in molecular gastronomy.

Q.6 Answer the following questions: **(12)**

- a)** Give the steps involved in new recipe development.
- b)** Plan a five course menu for a delegation visiting India with a brief explanation of each dish.(Italian/ Spain) (any ONE)
- c)** Briefly explain the following cuisines on the basis of : (France/Mexico) Geographical location, Historical background and Staple food. (any ONE)

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