

B.H.M.C.T. SEM-VIII (2010 COURSE) : SUMMER - 2018
SUBJECT : FOOD PRODUCTION-VII

Day : **Wednesday**
Date : **11/04/2018**

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

S-2018-2168

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) In a flow chart pattern. Explain the process of task analysis of production management.
- b) State the importance of kitchen administration in a 5 Star Hotel.
- c) Explain the principles of Nouvelle cuisine.

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

- a) List and explain the skills and techniques required for proper food presentation.
- b) Define Icings and briefly explain any 3 types of Icings.
- c) i) Define the following terms:
A) Praline B) Ganache
ii) List any four chocolate decorations

Q.3 Attempt any **TWO** of the following: **(08)**

- a) Explain the following types of Meringues with a standard recipe:
i) Swiss Meringues ii) Italian Meringues
- b) Explain the four principles of recipe balancing in cake making.
- c) Explain the role of Organoleptic and Sensory evaluation of food in product and research development.

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

- a) Explain Spun sugar and Pulled sugar.
- b) Define Coverture and explain tempering of chocolate in detail.
- c) i) List and explain any 4 garnishes.
ii) List any four tools and its uses in sugar work.

Q.5 Plan a five course menu for a delegation visiting Indian with a brief description of each dish. **(08)**

Italian and Mexican menu.

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