

**B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM – VI  
2010 COURSE) : SUMMER - 2018**

**SUBJECT: FOOD PRODUCTION –V**

Day: **Wednesday**

Date: **11/04/2018**

**S-2018-2191**

Time: **10.00 AM To 12.00 Noon**

Max. Marks: 40

**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 and explain any two types of kitchen layout in a 5 star hotel.
  - b) State importance of food presentation while plating a dish.
  - c) Explain the role of log book and Indent book in kitchen administration process.
- Q2** Attempt **ANY TWO** of the following: **08**
- a) State any 8 salient features of Nouvelle Cuisine.
  - b) i) State any Two faults and its causes in cake making.  
ii) Explain the term Couverture.
  - c) Define Icing. Explain any one type of icing with a standard recipe (Royal/ Fondant).
- Q.3** Attempt **ANY TWO** of the following: **08**
- a) A hotel would like to conduct a food festival to promote fine dining restaurant. Plan a five course ITALIAN or FRENCH Menu with a brief description of the dish.
  - b) Explain any one method of cake making  
i) Flour Batter      ii) Sugar Batter.
  - c) Briefly describe Poured sugar & Spun Sugar.
- Q.4** Attempt **ANY TWO** of the following: **08**
- a) Define Meringue. State and explain any two types of meringues.
  - b) Explain Recipe balancing in Cake making.
  - c) i) Explain -> a) Marzipan      b) Nougat  
ii) State any four factors affecting kitchen layout.
- Q.5** Attempt **ANY TWO** of the following: **08**
- a) Sate influence of Geographical location and staple food on:  
i) Chinese Cuisine      or      ii) French Cuisine.
  - b) Briefly describe Tempering of chocolate.
  - c) i) State and explain any two classical garnishes.  
ii) List various stages of sugar with their temperatures.