

**B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM –  
VI 2010 COURSE) : WINTER - 2017**

**SUBJECT: FOOD PRODUCTION –V**

Day: **Thursday**

Date: **23/11/2017**

**W-2017-1501**

Time: **08.30 AM TO 10.30 AM**

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) State and explain any four factors affecting layout of a kitchen.
  - b) State and explain the fundamentals of food presentation.
  - c) Draw and explain any four records maintained in kitchen.
- Q.2** Attempt **ANY TWO** of the following: **08**
- a) Define Icing. Explain any one type of icing with a standard recipe (American Frosting / Fondant).
  - b) i) Explain the term Couverture.  
ii) Explain 'Crystallization of Sugar'.
  - c) Explain any four faults and its causes in cake making.
- Q.3** Attempt **ANY TWO** of the following: **08**
- a) State any 8 salient features of Nouvelle Cuisine.
  - b) i) List and Explain any four uses of icings.  
ii) Briefly describe 'Inversion of Sugar'.
  - c) Give a standard recipe for Ganache, list any 4 chocolate decorations.
- Q.4** Attempt **ANY TWO** of the following: **08**
- a) Explain any one of the following cuisine [ French / Mexican] on basis of
    - i) Historical Background.
    - ii) Geographical Location.
    - iii) Staple Food.
  - b) State any four factors affecting stability of meringues.
  - c) Briefly describe Poured sugar & Spun Sugar.
- Q.5** Attempt **ANY TWO** of the following: **08**
- a) State any two desserts with their brief description from France & Italy.
  - b) i) Explain -> a) Pastillage b) Praline.  
ii) Explain any two classical garnishes.
  - c) i) Explain functions of egg in cake making.  
ii) Explain functions of Sugar in cake making.