

B.H.M.C.T. SEM-VIII (2010 COURSE) : WINTER - 2017

SUBJECT: FOOD PRODUCTUON- VII

Day: **Thursday**
Date: **23/11/2017**

Time: **08.30 AM TO 10.30 AM**
Max. Marks: 40

W-2017-1478

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) All questions carry **EQUAL** marks.

Q.1 Attempt Any **TWO** of the following: **[08]**

- a) Explain importance of standardization of recipes. Draw a format of the same.
- b) State and explain principles of Nouvelle Cuisine.
- c) State and explain the inter departmental relationship between Culinary and
 - i) Human Resources
 - ii) Engineering

Q.2 Attempt Any **TWO** of the following: **[08]**

- a)
 - i) State and explain any two classical garnishes.
 - ii) List the principles of recipe balancing.
- b) Explain the role of log book and appraisal in kitchen administration process.
- c)
 - i) Briefly describe Spun sugar.
 - ii) What is Coverture?

Q.3 List and explain any two dishes of following Courses of **French** or **Italian** **[08]**
cuisine (**any one**)

- i) Appetizer
- ii) Soup
- iii) Main Course
- iv) Dessert

Q.4 Attempt Any **TWO** of the following: **[08]**

- a) Describe the steps involved in tempering of chocolate.
- b) List various stages of sugar cooking with correct temperatures.
- c)
 - i) State the difference between Icings & Toppings.
 - ii) Discuss the importance of food presentation

Q.5 Attempt Any **TWO** of the following: **[08]**

- a) Describe any two types of Meringues.
- b) Discuss the importance of recipe development in food production department.
- c) Briefly discuss the following types of Icings:
 - i) Butter
 - ii) Royal

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