

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE)
B.H.M.C.T. Sem-VII : WINTER :- 2021

SUBJECT: ADVANCED FOOD PRODUCTION & KITCHEN MANAGEMENT

Day : Tuesday
Date 25-01-2022

W-19982-2021

Time : 02:00 PM-04:30 PM
Max. Marks: 60

N.B.:

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

SECTION - I

Q.1) Match the following pairs. ANY SIX :

(1 Marks X 6 = 6 Marks)

- | A | B |
|-------------|----------------------|
| a) France | i) Moussaka |
| b) Italy | ii) Pad Thai |
| c) Greek | iii) Black bean soup |
| d) Thailand | iv) Baklawa |
| e) China | v) Peking Duck |
| f) Japan | vi) Bruchetta |
| g) Turkey | vii) Teryaki |
| h) Mexico | viii) Salad niçoise |
| | ix) Guacamole |

Q.2) Answer the following (Any Three)

(4 Marks X 3 = 12)

- a) Define production planning and its process.
- b) Explain the importance of garnishes
- c) Discuss Italian cuisine on the basis of historical background and staple food
- d) Describe the following:
i) Pulled sugar. ii) Couverture.

Q.3) Answer the following (Any Three)

(4 marks X 3 = 12)

- a) Discuss any four principles of recipe balancing in cake making.
- b) Describe the following:
i) Nougatine ii) Any 4 uses of meringue.
- c) Explain any four chocolate decorations.
- d) What is Tempering? Discuss the stages in tempering.

Q.4) Justify the correct answer

(1 Marks X 6 = 6 Marks)

The main ingredients for making green salsa is

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|-------------------------------------|-----------------------------------|
| a) Tomato, Jalapeno pepper Cilantro | c) Bell Pepper, Tomato ,Cucumber |
| b) Green Tomato, | d) Tomato,olive, Red Bell Pepper. |

Kalamata is type of.

- | | |
|---------------|---------------------|
| a) Gyro Bread | c) Black olives |
| b) Pita Bread | d) Wheat germ Bread |

What is "Vichyssoise"?

- | | |
|----------------------|---------------------|
| a) Type of chip dip | c) Cold French Soup |
| b) Italian Ice Cream | d) Spanish rice. |

The food "Pierogi" comes from what country?

- | | |
|-----------|-----------|
| a) Poland | c) Italy |
| b) China | d) Canada |

Farina is Italian word for

- | | |
|--------------|---------------|
| a) Blow fish | c) Flour |
| b) Salt | d) Jelly fish |

What is "Coq au vin"?

- | | |
|-----------------------|----------------------|
| a) Chicken with wine | c) Chicken with Brie |
| b) Eggs with Mushroom | d) Eggs with Brie. |

PTO

Q.5) Answer the following:

(4 Marks X 3 = 12)

- a) Discuss the concept of Molecular Gastronomy and write any four tools used in Molecular Gastronomy.
- b) Define Meringue? Explain types of meringue.
- c) Describe faults & causes of 1) Puff Pastry 2) Choux Pastry
- d) Discuss French cuisine on the basis of historical background and staple food.

Q.6) Answer the following:

(4 Marks X 3 = 12)

- a) Draw any four tools required for sugar work & explain them.
- b) Explain any four principles of nouvelle cuisine.
- c) Plan a six course Spanish meal for the foreign delegates visiting India.
- d) Explain i) Vegan Cuisine ii) Organic Foods.
