

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE)
B.H.M.C.T. Sem-VII : WINTER : 2024
SUBJECT: ADVANCED FOOD PRODUCTION & KITCHEN MANAGEMENT

Day : Thursday
Date : 21/11/2024

W-19982-2024

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

N.B.:

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

SECTION – I

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

(1 Marks X 6 = 6 Marks)

A	B
a) China	i) Guacamole
b) Great Britan	ii) Adobo
c) Mexico	iii) Crème Bruilee
d) Japan	iv) Bread soup
e) France	v) Kung pao chicken
f) Germany	vi) Shepard's pie
g) Tex Mex	vii) Gazpacho
h) Spain	viii) Sashimi
	ix) Chili con carne

Q.2) Answer the following (ANY THREE)

(4 Marks X 3 = 12)

- a) Explain any four records to be maintained in food production administrative.
- b) Discuss Chinese cuisine on the basis of historical background and staple food.
- c) List & explain the stages involved in developing new recipe.
- d) Discuss automaton and latest trends in food industry.

Q3. Answer the following (ANY THREE)

(4 Marks X 3=12)

- a) Draw and explain any two records that are maintained in food production administration.
- b) List and explain -
i) Food photography problems ii) Any 4 uses of meringue.
- c) Explain any four classical breakfast items.
- d) What is Tempering? Discuss the stages in tempering of Chocolate.

Q.4) Justify the correct answer (ANY SIX)

(1 Marks X 6 = 6 Marks)

The main ingredients for making green salsa is

- | | |
|-------------------------------------|--------------------------------------|
| 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. |

P.T.O.

The food "Pierogi" comes from which country?

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

Farina is Italian word for

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

What is "Coq au vin"?

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

Q.5) Answer the following: (ANY THREE)

(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) What is organoleptic & sensory evaluation of food. Discuss its elements.
- d) Discuss French cuisine on the basis of historical background and staple food.

Q.6) Answer the following: (ANY THREE)

(4 Marks X 3 = 12)

- a) Write the stages of sugar cooking with respective temperature for each stage.
- b) Explain any four principles of nouvelle cuisine.
- c) Plan a six course Spanish menu for the foreign delegate visiting India.
- d) Define standardization of recipe with a format.

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