

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018

COURSE)

B.H.M.C.T. Sem-VII : WINTER: 2025

SUBJECT: ADVANCED FOOD PRODUCTION & KITCHEN MANAGEMENT

Day : Thursday

Date : 20/11/2025

W-19982-2025

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

- a) France
- b) Italy
- c) Greek
- d) Thailand
- e) China
- f) Japan
- g) Turkey
- h) Mexico

B

- i) Moussaka
- ii) Pad Thai
- iii) Black bean soup
- iv) Baklawa
- v) Peking Duck
- vi) Bruchetta
- vii) Teryaki
- viii) Salad niçoise
- ix) Guacamole

Q.2) Answer the following (Any Three)

(4 marks X 3 = 12marks)

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

Q3. Answer the following (Any Three)

(4 marks X 3 = 12marks)

- a) Draw and explain any two records that are maintained in food production administration.
- b) Explain :
 - a) Butter Icing b) Royal Icing
- c) Explain the principles of Recipe Balancing in Cake Making
- d) What is Tempering? Discuss the stages in tempering of Chocolate.

P.T.O.

SECTION-II

Q.4) Justify the correct answer

(1 marks X 6 = 6 marks)

- A) 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.
- B) Kalamata is type of.
 - a) Gyro Bread
 - c) Black olives
 - b) Pita Bread
 - d) Wheat germ Bread
- C) What is “Vichyssoise “?
 - a) Type of chip dip
 - c) Cold French Soup
 - b) Italian Ice Cream
 - d) Spanish rice.
- D) The food “Pierogi” comes from which country?
 - a) Poland
 - c) Italy
 - b) China
 - d) Canada
- E) Farina is Italian word for
 - a) Blow fish
 - c) Flour
 - b) Salt
 - d) Jelly fish
- F) What is “Coq au vin”?
 - a) Chicken with wine
 - c) Chicken with Brie
 - b) Eggs with Mushroom
 - d) Eggs with Brie

Q.5) Answer the following:

(4marks X 3 = 12marks)

- a) Discuss the concept of Molecular Gastronomy and write any four tools used in Molecular Gastronomy.
- b) Define Meringue? Explain types of meringue.
- c) Explain Rub-in method and Creaming method to make basic Short Crust pastry.
- d) Discuss French cuisine on the basis of historical background and staple food.

Q.6) Answer the following:

(4marks X 3 = 12marks)

- 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) List any two examples of:
 - a) Short Crust Pastry
 - b) Choux Pastry
 - c) Puff Pastry
 - d) Danish Pastry
