

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 | 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 = 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 marksX3=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
