

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION)
(CBCS-2018 COURSE)
B.Sc. (H. & H.A.) Sem-VI :SUMMER- 2022
SUBJECT : ADVANCED FOOD PRODUCTION & KITCHEN MANAGEMENT

Day : Monday
Date : 20-06-2022

S-19900-2022

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 marks)

- 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 = 12 marks)

- 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.

SECTION-II

Q.4) Justify the correct answer (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. |

The food "Pierogi" comes from which 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. |

P.T.O.

Q.5) Answer the following: (4 marks X 3 = 12 marks)

- 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: (4 marks X 3 = 12 marks)

- 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

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