

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE)

B.H.M.C.T. Sem-VII : WINTER- 2022

SUBJECT : ADVANCED FOOD PRODUCTION & KITCHEN MANAGEMENT

Day : Tuesday

Time : 02:00 PM-04:30 PM

Date : 29-11-2022

W-19982-2022

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) Thailand | i) Pizza |
| b) Mexico | ii) Sauerkraut |
| c) Italy | iii) Sushi |
| d) Russia | iv) Fried rice |
| e) Japan | v) Haggis |
| f) China | vi) Kapusniak |
| g) Germany | vii) Chilli |
| h) Egypt | viii) Borscht |
| | ix) Chiken in Coconut soup |

Q.2) Answer the following (Any Three)

(4 Marks X 3 = 12)

- a) Explain the manufacturing process of chocolate.
- b) Describe the following:
i) Pulled sugar. ii) Couverture.
- c) Discuss Italian cuisine on the basis of historical background and staple food.
- d) i) Define tempering of chocolate.
ii) Define Moulding of chocolate.

Q.3) Answer the following (Any Three)

(4 Marks X 3 = 12)

- a) Define the role quality and quantity in controlling production.
- b) Discuss any four factors affecting meringue stability
- c) Discuss any four principles of recipe balancing in cake making.
- d) Discuss the various chocolate decoration.

SECTION II

Q.4) Justify the correct answer

(1 Marks X 6 = 6 Marks)

What is Guacamole made from?

- | | |
|-------------|------------------------|
| a) Avocados | c) Snap peas |
| b) Basil | d) Granny Smith Apples |

What southern –Italian style of cooking is also the name of a type of Ice-Cream?

- | | |
|---------------|-------------|
| a) Napolitano | c) Napoleon |
| b) Campania | d) Gelato |

What Beverage is called “Cerveza” in Mexico?

- | | |
|------------|-----------------|
| a) Beer | c) Jack Daniels |
| b) Tequila | d) Margarita |

PTO

Baguette is famous bread from--

- a) Italy
- b) France
- c) Poland
- d) USA

What is Dashi ?

- a) Fish Stock
- b) Soup
- c) Noodles
- d) Sushi

What is the spice that makes the yellow colour in paella?

- a) Saffron
- b) Paprika
- c) Curry
- d) Pimento

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) Discuss Lebanon cuisine on the basis of historical background and staple food.
- c) Define Meringue? Explain types of meringue.
- d) Describe faults & causes of 1) Puff Pastry 2) Choux Pastry

Q.6) Answer the following: (4 Marks X 3 = 12)

- a) Define production planning and explain its stages.
- b) List any four principles of nouvelle cuisine
- c) Discuss Great Britain cuisine on the basis of historical background and staple food.
- d) List the four decorative sugar types and briefly explain.

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