

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)

B.Sc. (H. & H.A.) Sem-VI :SUMMER : 2023

SUBJECT : ADVANCED FOOD PRODUCTION & KITCHEN MANAGEMENT

Day : Wednesday

Time : 02:00 PM-04:30 PM

Date : 17-05-2023

S-19900-2023

Max. Marks : 60

N.B.:

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

SECTION - I

Q.1 Answer the 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 marksX3=12marks)in Cake Making

- 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.

Q.3 Answer the following (Any **THREE**) (4 marksX3=12marks)in Cake Making

- 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
- b) Green Tomato,
- c) Bell Pepper, Tomato ,Cucumber
- d) Tomato,olive, Red Bell Pepper.

Kalamata is type of.

- a) Gyro Bread
- b) Pita Bread
- c) Black olives
- d) Wheat germ Bread

What is "Vichyssoise"?

- a) Type of chip dip
- b) Italian Ice Cream
- c) Cold French Soup
- d) Spanish rice.

P.T.O

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.

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

* * * *

170523-e-ihmcrpune