

AAO-010-004201 Seat No. \_\_\_\_\_

## First Year Bachelor of Hotel & Tourism Management (Sem. II) (CBCS) Examination April/May - 2016

2.1 : Food & Beverage Production - II (New Course)

Faculty Code : 010 Subject Code : 004201

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Time	e : 3	3 Hours] [Total M	arks : <b>70</b>
Inst	ruct	tions: (1) Attempt all the questions (2) Options, if any, are given (3) The maximum marks are assigned or of each question.	n right
1	Fill	l in the blanks :	15×1=15
	a)	Gorgonzola is a kind of cheese.	
	b)	Potato is served with breakfast eggs.	
	c)	Rennet is	
	d)	Cream, butter, salt and raw egg used to make	
		egg.	
	e)	A yellow-orange dye used in colouring cheese know	n as
		·	
	f)	Buffalo chopper is used for chopping	
	g)	Cannelloni is a kind of pasta.	
	h)	Dough sheeter is used for	
	i)	Baconer is rared to produce	
	j)	Chef Tourant works as	
	k)	Elastin is kind of	
	l)	is a goat milk cheese.	
	m)	Removal of hair roots from a bird carcass on flar called	ne
	n)	Suckling pig is normally	
	0)	Osso bucco is a from Italy.	
2	form	nat is standard recipe? Give a standard recipe 2 mat. What are the advantages and disadvantages of ndard recipe?	

3	Name five Indian breakfast items with explanation.	5
	Also mention the accompaniments to be served with them?	

- 4 Draw a neat sketch of lamb/mutton carcass. Label 8+7=15 it and in a clear chart mention the average weight and appropriate method of cooking of individual joints.
- 5 Write the selection criteria of:

4+2+4=10

- a) Whole fish
- b) A cut piece of fish
- c) Shellfish.

OR

- 5 What is pot liquor? Explain court bouillon. 3+5+2=10
  What are the different types of court bouillon?
- **6** Define any five from the following:

 $5\times1=5$ 

a) Quiche

- d) Fermentation
- b) Baked Alaska
- e) Danish
- c) Egg wash
- f) Fondant.
- 7 Answer any five questions:

 $5 \times 2 = 10$ 

- a) Briefly give the faults in bread making.
- b) What is the role of sugar and salt in a bread making?
- c) Give five uses of eggs in bakery.
- d) What are the principles of bread making?
- e) Explain the role of various ingredients in bread making.
- f) Differentiate between Flat dough and Fermented dough.