



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**

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) Attempt all the questions  
(2) Options, if any, are given  
(3) The maximum marks are assigned on right of each question.

- 1 Fill 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 known 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 flame called \_\_\_\_\_.
  - n) Suckling pig is normally \_\_\_\_\_.
  - o) Osso bucco is a \_\_\_\_\_ from Italy.

- 2 What is standard recipe ? Give a standard recipe 2+4+4=10  
format. What are the advantages and disadvantages of  
standard recipe ?

