



MAJ-010-004501 Seat No. _____

**Bachelor of Hotel & Tourism Management
(Sem. V) (CBCS) Examination**

October / November – 2016

**5.1 : Advance Food & Beverage Production - II
(Old Course)**

Faculty Code : 010

Subject Code : 004501

Time : $2\frac{1}{2}$ Hours]

[Total Marks : 70

- Instructions :** (1) Attempt all questions.
(2) Marks are assigned in front of each question.

1 Do as directed : 7+7=14

(a) Define the terms : (any 7) **7×1=7**

- | | |
|---------------------|------------------------|
| (i) Bavarois | (vii) Soupe a l'oignon |
| (ii) Gateaux | (viii) Ratatouille |
| (iii) Blind baking | (ix) SPS |
| (iv) Flavours | (x) Labour cost |
| (v) Glucose | (xi) Revenue |
| (vi) Capital Budget | (xii) Food cost |

(b) Fill in the blanks : (any 7) **7×1=7**

- (i) For a small food outlet _____ buying is preferable.
(ii) _____ and _____ are two portion control tools.
(iii) 500 ml soup gives _____ portion soup.
(iv) 500 ml mayonnaise gives _____ portion.
(v) Negotiation quality is a plus point of a good _____.

- (vi) A heavy brinjal should not be the _____ while purchasing.
- (vii) _____ is a mixture of fine ground almonds and sugar paste.
- (viii) _____ is a type of cake made with meringue and flour.
- (ix) Fruit cooked in the sugar syrup and pureed is _____.
- (x) _____ is vanilla flavoured custard made up of milk, sugar and egg yolk.
- (xi) _____ is a very thin pancake served around the filling.

2 Enlist different types of chocolate, along with description, flavour and uses. 14

OR

2 Define and Classify cookies. Explain in detail. 14

3 What is portion control ? Portion control depends on few specific points. Discuss them. 14

OR

3 Show the format of following documents - 6+4+4=14

- (a) Function Memorandum
- (b) Duty Roaster (weekly)
- (c) Temperature card

4 Do as directed : 14

- (a) Differentiate between : (any two) 2×4=8
 - (i) Ganache and truffle
 - (ii) Leavening agents and moistening agents
 - (iii) Puff pastry and flaky pastry

- (b) What is icing ? Give at least three examples. **3**
- (c) What are the uses of Filo pastry? Indicate with examples. **3**
- 5** Elucidate in detail about Italian or Chinese cuisine with reference to History, Regions, influences, special ingredients, methods of cooking and few dishes? **7**
- 6** Do as directed : **7**
- (a) Name two Salami from Italian cuisine.
- (b) List names of two types of dried tubular Pasta
- (c) Name any two Pasta sauces
- (d) What is Chitarra?
- (e) Name any two Chinese vegetables from brassica family?
- (f) Explain Dimsums in brief
- (g) Name any two items from fungi family used in Chinese cuisine.
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