



HDO-010-1041001

Seat No. _____

**First Year Bachelor of Hotel and
Tourism Management (Sem. I) (CBCS) Examination**

November / December – 2017

**1.1 : Food & Beverage Production - I
(New Course)**

Faculty Code : 010

Subject Code : 1041001

Time : Hours]

[Total Marks : 70

- Instructions :** (1) Q. 1 and Q. 7 are compulsory. Attempt any three from Q. 2 to Q. 6.
(2) All questions carry 14 Marks each.

1 Fill in the Blanks : (any 14)

- (a) _____ is responsible for green colour of vegetable.
- (b) Pork fat is also known as _____
- (c) _____ is clarified aspic.
- (d) Room temperature means _____ °C.
- (e) Butter has got a _____ Smoke point.
- (f) National Soup of India is _____
- (g) Cocktail Sauce is derivative of _____
- (h) Raft forms on _____
- (i) Savoury egg custard garnish is known as _____
- (j) Soda bi carbonate is a _____ raising agent.
- (k) Oldest kind of roasting is _____
- (l) Mint sauce accompany roasted _____
- (m) 100 gm of Roux is normally required to thicken _____ liquid.
- (n) Minestone is a _____ variety soup.
- (o) Chef Tourant is a _____ cook.
- (p) Hollandaise is a _____ between clarified butter and egg Yolk.

- 2 Explain Mechanism and seasoning of Tandoor along with its purpose.
 - 3 Explain Rendering, Clarification and Hydrogenation of fats and oils.
 - 4 Classify Soup with 2 examples of each category. Mention any 6 international soups with their country of origin.
 - 5 Explain emulsion. Give the Reasons and rectification methods of mayonnaise and Hollandaise when it curdles.
 - 6 In a neat sketch show different parts of Egg. How to judge the quantity of Egg (Whole and Broken) ? Give 5 uses of Eggs. Why the air pocket is bigger in an old egg? What is Blue Ring?
 - 7 Differentiate between : (any 2)
 - (a) Stewing and Braising.
 - (b) Mayonnaise and Hollandaise.
 - (c) Features of Nouvelle Cuisine.
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