



**HCL-010-004501**

Seat No. \_\_\_\_\_

**Third Year B. H. T. M. (Sem. V) (CBCS) Examination**

**October - 2017**

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

**Faculty Code : 010**

**Subject Code : 004501**

Time : **3** Hours]

[Total Marks : **70**

- Instructions :** (1) Q. 1 and Q. 10 are compulsory. Attempt any three from Q. 2 to Q. 9  
(2) The maximum marks are assigned on right of each question.

- 1** Fill in the blanks : (any 14) **14**
- (a) Combination of sauteing and stewing is known as \_\_\_\_\_
  - (b) In Mediterranean cuisine selection of small dishes served to accompany alcoholic drinks is known as \_\_\_\_\_
  - (c) Pickled small cucumbers are known as \_\_\_\_\_
  - (d) \_\_\_\_\_ is light puffed baked custard.
  - (e) Poaching temperature is \_\_\_\_\_
  - (f) Mornay is the derivative of \_\_\_\_\_ Sauce.
  - (g) Deboned, long flat piece of fish, without the skin is known as \_\_\_\_\_
  - (h) Flat fish gives \_\_\_\_\_ fillets.
  - (i) Whole animal after dressing from the slaughter house is known as \_\_\_\_\_
  - (j) Sweet crust pastry, also known as \_\_\_\_\_

- (k) \_\_\_\_\_ is an uncooked or blind baked pastry container used to hold savory or sweet mixtures.
- (l) Flaky pastry, also known as \_\_\_\_\_ or \_\_\_\_\_
- (m) \_\_\_\_\_ is an example of choux pastry
- (n) \_\_\_\_\_ is a Turkish dessert with pistachios and syrup.
- (o) \_\_\_\_\_ is the process to heat sugar until it turns dark brown
- (p) \_\_\_\_\_ is a famous Italian Bread.
- (q) Egg Wash is a mixture of \_\_\_\_\_ and a \_\_\_\_\_
- (r) Temperature of proving chamber is \_\_\_\_\_

- 2** "Geographical location has an impact on the local ingredients and the cuisine of the place itself". Comment in context to the Italian cuisine, which is the most ethnic and popular cuisine of the world. **14**
- 3** Explain kosher cuisine. Discuss in detail with some of the signature dishes from the community. **14**
- 4** Discuss about the popularity of French cuisine around the world. Indicate and explain special ingredients used in French cooking. **14**
- 5** Explain the importance of production planning and production scheduling in relation to quality and quantity control in kitchen operation. **14**
- 6** The Aztecs and Mayans gave the world cocoa, which was considered to be gift from God. Enumerate the steps and processes in making chocolate. **14**
- 7** Explain in detail internal and external bread faults. Explain their causes and remedies. **14**
- 8** Why do we use icings? Discuss any three types of icings commonly used on cakes and desserts. **14**

- 9 What are frozen desserts? List and explain four types of frozen desserts. 14
- 10 Do as directed: 6+8=14
- (a) Differentiate between the following terms : (Any two) 6
- (i) Roulade and Dodine
  - (ii) Pate and Terrine
  - (iii) Mousse and Mousseline
- (b) Give the understanding of the following : (Any eight) 8
- (i) Baklava
  - (ii) Paella
  - (iii) Sauerbraten
  - (iv) Maryland
  - (v) Tiramisu
  - (vi) Kromeskies
  - (vii) Walewska
  - (viii) Veronique
  - (ix) Marquese
  - (x) Creme anglaise
  - (xi) Fumet
  - (xii) Tartine
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