



NBO-010-004401 Seat No. _____

Second Year B. H. T. M. (Sem. IV) (CBCS) Examination

April / May - 2017

4.1 : Advance Food & Beverage Production - I

(New Course)

Faculty Code : 010

Subject Code : 004401

Time : 3 Hours]

[Total Marks : 70

- Instructions :**
- (1) Question No. 1, 2, 8 and 9 are compulsory.
 - (2) Attempt any three questions from Q.3 to Q. 7.
 - (3) The maximum marks are assigned in front of each question.

1 Do as directed : 6+8=14

(a) Fill in the Blanks : **6×1=6**

- (i) _____ is an Italian ice cream.
- (ii) A meringue made by whipping boiling syrup into egg whites _____.
- (iii) _____ is a dessert made of layers of puff pastry filled with pastry cream.
- (iv) A mixture of caramelized sugar and almonds or other nuts, used in decorative work and as a confection and flavoring _____.
- (v) _____ is a type of gingerbread. French name means "spice bread."
- (vi) A process that converts liquid oils to solid fats (shortenings) by chemically bonding hydrogen to the fat molecules _____.

(b) Match the Following : **1×8=8**

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|---|---|
| (i) 55% copper and 45% zinc | (1) Breakfast speciality from Avadhi Cuisine made from Lamb |
| (ii) Coating of Tin Copper | (2) River fish found majorly in River Padma in Bangladesh |
| (iii) Standard or specification for a particular activity | (3) Deboxing area |
| (iv) Hilsa | (4) Malabari cuisine speciality |
| (v) Area for removal of all external packaging | (5) Kashmiri Delicacy made of Lamb |
| (vi) Shabdeg | (6) Brass |
| (vii) Nehari | (7) Critical Limit |
| (viii) Meen Moilee | (8) Kalai |

2 Do as directed : **8+6=14**

(a) Answer any 4 questions : **4×2=8**

- (i) Briefly give the faults in bread making.
- (ii) What is the role of sugar and salt in a bread making ?
- (iii) What is the role of protein in a bread making ?
- (iv) What is the function of planetary mixture?
- (v) List 5 Italian Breads.

(b) Write Short Notes : (any 2) **3×2=6**

- (i) Critical Control Point
- (ii) Good Manufacturing Practice
- (iii) Principles for designing a Bulk Kitchen

- 3 What is volume cookery? List and explain the factors essential for purchase of equipment for Volume cooking? 7
- 4 What are the types of Catering establishments? Taking into consideration various aspects and examples compare between Industrial and Institutional Catering. Explain in brief Airline Catering. 7
- 5 List and explain the various control systems and measures used in Bulk Kitchen. (Draw diagram of formats wherever necessary). 7
- 6 What is HACCP? Enumerate on the 7 Principles of HACCP with relevant examples from Quantity Food Production aspect? 7
- 7 Write a detailed note on any one Cuisine : 7
- (a) Kashmiri Cuisine
 - (b) Malabari Cuisine
 - (c) Avadhi Cuisine
- 8 What are the principles of bread making? 7
- 9 Describe the faults in bread making. 14
- OR**
- 9 List different varieties of flour. Explain briefly 7 varieties of flour. 14
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