



MBN-BHTM-AFBPI-4.1 Seat No. _____

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

March / April - 2018

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

Time : **3 Hours**]

[Total Marks : **70**

- Instructions :** (1) All questions carry equal marks.
(2) Question I is compulsory.
(3) Attempt any four questions from Question 2 to Question 9.

1 Do as directed : 7+7=14

(A) Fill in the blanks : (Any Seven) 7

- (i) _____ are the main ingredients for vichyssoise
- (ii) _____ is famous Italian Bread.
- (iii) Poaching temperature is _____
- (iv) Partially frozen drinks or desserts known as _____
- (v) Galangal is of the same family of _____
- (vi) Mezze is the part of dining experience in _____ cuisine.
- (vii) A thick creole soup or dish thickened with okra, known as _____
- (viii) Combination of sauteing and stewing is known as _____

(B) Define the following terms : (Any Seven) 7

- (i) Tempeh bacon
- (ii) Venison
- (iii) Arborio
- (iv) Shitake

- (v) Marzipan
- (vi) Oeufs Brouille's
- (vii) Mezzaluna
- (viii) Germolata
- (ix) Harissa
- (x) Osso bucco

- 2 Write a brief note on Goan cuisine and list down the famous dishes and traditional utensils used in the cuisine
- 3 Write a brief note on Bengali cuisine, historical influence, characteristics and cooking equipments used in the cuisine.
- 4 Why do we use icings? Discuss any three types of icings commonly used on cakes and desserts.
- 5 Explain about Avadhi cuisine, famous dishes and the utensils used in this cuisine.
- 6 Write a brief note on industrial, institutional and commercial food units.
- 7 Explain about the portion control, modification of recipes and the challenges in volume cooking.
- 8 Write a brief note on Rajasthani cuisine, historical influence, characteristics and cooking equipments used in the cuisine.
- 9 Explain about the principle of indenting, storage facilities, indent preparation technique.