



PAP-0010-0004501 Seat No. _____

**Third Year Bachelor of Hotel And Tourism
Management (Sem. V) (CBCS) Examination**

October / November - 2018

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

Faculty Code : 0010

Subject Code : 0004501

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) Question 1 & 2 are compulsory.
(2) Attempt any three questions from Q. 3 to Q. 6

- 1 Do as directed : **10+6=16**
(A) Match the following : **1×10=10**

1	Mascarpone	A	Product obtained from semolina and is eaten as cereal steamed
2	Mortadella	B	Creamy cheese from Italy made from Cow's milk
3	Couscous	C	Large Italian sausage made from forcemeat of pig with chopped pistachios
4	Ravioli	D	Traditional Fish stew
5	Kibbeh	E	Dip made from avocado in Mexican cuisine
6	Tortilla	F	Fresh pasta rolled and filled, cut in round or square shapes
7	Bouillabaisse	G	Popular Hot mezze from Middle East made with ground meat and bulgur
8	Guacamole	H	Spanish Omlette made by combining Eggs, potatoes, olives veg and herbs
9	Mein	I	Japanese pungent root used as condiment
10	Wasabi	J	Noodles made from Rice in Chinese cuisine

(B) Fill in the blanks : 1×6=6

- (a) Humidity of proving chamber is _____.
- (b) _____ is also known as zabaglione.
- (c) _____ is working dough to develop gluten.
- (d) _____ is an elastic network of proteins created when wheat flour is moistened & manipulated.
- (e) Flour contains natural _____.
- (f) _____ is an example of choux pastry.

2 Write Short Notes : (answer any **three**) 4×3=12

- (a) Chinese Cuisine
- (b) Mediterranean Cuisine
- (c) Parts and Types of Sandwich
- (d) Icings
- (e) French Cuisine
- (f) Bread Improvers

3 Italian Cuisine is considered the mother of all Western and European cuisines. Write a detailed note on Italian Cuisine. 14

4 Write a detailed note on Japanese Cuisine indicating the regions, culture, ingredients, cooking styles, equipment used in cooking and specialty dishes. 14

5 Write a detailed note on history, production, types, tempering and brands of chocolate. 14

6 Elaborate on Salads indicating the parts, types, dressings with relevant examples from around the globe under different categories. 14