



**PAP-010-004501**

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

**Bachelors of Hotel & Tourism Management  
(Sem. V) (CBCS) Examination**

**October / November - 2018**

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

**Faculty Code : 010**

**Subject Code : 004501**

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) Attempt any one question from Q. 2 to Q. 4  
(2) All other questions are compulsory.  
(3) Marks are assigned in front of each question.

- 1 Do as directed : 7+7=14
- (a) Define the terms : (any seven) 7×1=7
- (i) Zest
  - (ii) Citron
  - (iii) Eclair
  - (iv) Meringue
  - (v) Millie - feuille
  - (vi) Open / Show kitchen
  - (vii) Market list / Purchase request
  - (viii) Operational budget
  - (ix) Tender
  - (x) Portion control
- (b) Fill in the blanks : (any seven) 7×1=7
- (i) Manpower comes under \_\_\_\_\_ budget.
  - (ii) Danger zone means in between \_\_\_\_\_  
and \_\_\_\_\_ c in walk in.
  - (iii) SPS stands for \_\_\_\_\_

- (iv) The total income receipt from a spent cost is known as \_\_\_\_\_
- (v) The money spent for a special cook from outside comes under \_\_\_\_\_ labour cost.
- (vi) Constriction cost premises is under \_\_\_\_\_ budget.
- (vii) Buyer can not choose individual items in case of \_\_\_\_\_ buying/purchasing.
- (viii) A type of frozen dessert made in dome shape is \_\_\_\_\_
- (ix) The process in which protein become firm when heated is \_\_\_\_\_
- (x) \_\_\_\_\_ is flaky, buttery yeast rolled crescent shape pastry.
- (xi) Cooking chocolate available in blocks and pellets is \_\_\_\_\_
- (xii) Dessert made by folding in fruit puree with whipped cream is \_\_\_\_\_

- 2 Explain Choux pastry, Short crust pastry, laminated pastry and puff pastry. Enlist two uses of each pastry. 14
- 3 Draw the Cake making flow chart and explain each stage. 14
- 4 What are frozen-desserts? List and explain any 4 types. 14
- 5 Draw control cycle flowchart and discuss every step. 14

**OR**

- 5 Explain the following : 4+6+4=14
  - (a) Open market purchasing
  - (b) Formal Purchasing
  - (c) Whole sale purchasing

- 6** Do as directed : **14**
- (a) Differentiate between : (any **two**) **2×4=8**
- (i) Ganache & truffle
- (ii) Tart & torte
- (iii) Ice cream & Bombe
- (b) What is pudding? Name 4 types of pudding. **3**
- (c) What is icing? Give at least 2 examples. **3**
- 7** Elucidate in detail about Italian or Chinese cuisine with **7**  
reference to History, Regions, influences, special ingredients,  
methods of cooking and few dishes?
- 8** Do as directed : **7**
- (a) Name any two Cheese from Italy
- (b) Explain Risotto in brief
- (c) Name any two types of stuffed pasta
- (d) What is scolapasta?
- (e) Name any two popular Italian desserts
- (f) Name any two Chinese sauces?
- (g) Name any two Chinese Main course dishes
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