



MBN-010-004401 Seat No. _____

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

April / May - 2018

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

Faculty Code : 010

Subject Code : 004401

Time : 3 Hour]

[Total Marks : 70

- Instruction :**
- (1) Question No. 1 & 2 are compulsory.
 - (2) Attempt any three questions from Q. 3 to Q. 6.
 - (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**
- | | |
|---|---|
| (A) 55% Copper and
45% Zinc | (1) Breakfast speciality from
Avadhi Cuisine made
from Lamb |
| (B) Coating of Tin on
Copper | (2) River Fish found majorly
in River Padma in
Bangladesh |
| (C) Standard or
specification for a
particular activity | (3) Deboxing area |
| (D) Hilsa | (4) Malabari cuisine
speciality |
| (E) Area for removal
of all external packaging | (5) Kashmiri Delicacy made
of Lamb |
| (F) Shabdeg | (6) Brass |
| (G) Nehari | (7) Critical Limit |
| (H) Meen Moilee | (8) Kalai |

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

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

- (a) Briefly gives the faults in bread making.
- (b) What is the role of sugar and salt in a bread making ?
- (c) What is the role of protein in a bread making ?
- (d) What is the function of planetary mixture ?
- (e) List 5 Italian Breads.

(b) Write short notes : (any 2) **3×2=6**

- (a) Critical Control Point
- (b) Good Manufacturing Practice
- (c) Principles for designing a Bulk Kitchen.

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