



JV-0010-0004501

Seat No. _____

Third Year B. H. T. M. (Sem. V) (CBCS) Examination

October - 2019

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, 3 and 7 are **compulsory**.
(2) Attempt any **two** questions from **Q. 4 to Q. 6**.

1 Match the following : 12×1=12

Table I

- (1) Mascarpone
- (2) Baba Ghanouj
- (3) Shitake
- (4) Mortadella
- (5) Tabasco
- (6) Polenta
- (7) Potage St. Germain
- (8) Nori
- (9) Mirin
- (10) La Cena
- (11) Carmen
- (12) Pin Wheel

Table II

- (A) Poultry Based Composite salad
- (B) Dinner or Supper in Spanish Cuisine
- (C) Sea weed
- (D) Green Pea Puree Soup
- (E) Cream cheese from Lombardy made with Cow milk
- (F) Rice Wine used in cooking
- (G) Famous sausage using forcemeat and pistachios
- (H) Roasted Eggplant dip from Mediterranean cuisine
- (I) Chilly from Mexico used in a world famous condiment
- (J) A type of delicacy mushroom from China
- (K) A Type of Sandwich
- (L) Cornmeal round to flour and made to a dish

- 2** Define the following in brief : (any 5) **5×2=10**
- (a) Sumac (d) Tamale
(b) Tapas (e) Salumi
(c) Jalapeno (f) Congee
- 3** Write short notes on the following : (any 4) **4×4=16**
- (a) Recipe of Fresh Pasta Dough
(b) Difference between Mexican and Spanish Tortilla
(c) Geographical provinces of China and basic food items
(d) Styles of cooking in Japanese Cuisine
(e) 5 Varieties of Cheese from France.
- 4** Explain the parts of a salad in detail with relevant examples. What are the points that are to be considered in preparation of Salad ? **8**
- 5** Define Menu Planning. What are the different types of Menu? List the advantages and challenges in planning a menu. **8**
- 6** What is a Sandwich ? What are the different types of Sandwich with brief description about each ? List 5 classic dressings and breads used in a sandwich. **8**
- 7** Write a detailed note on any two as mentioned below. (The answer should comprise of history, geography, culture, ingredients used in cuisine, special cooking equipments, unique dishes with description and other relevant facts) **2×8=16**
- (a) Spanish
(b) Mexican
(c) Italian
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