



DAF-010-1204001 Seat No. _____

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

April - 2022

4.1 Advance Food & Beverage Production-I***

(New Course)

Faculty Code : 010

Subject Code : 1204001

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) All questions carry equal marks i.e., 14 marks each.
(2) Question 1 & 2 are compulsory.
(3) Attempt any three questions from Question 3 to 7.

- 1 Fill in the blanks. 14×1=14
- (A) Steel is an alloy containing of _____% Iron, _____% chrome, and _____% nickel.
- (B) _____is the machine used for marking dough.
- (C) Full form of HACCP is _____ and full form of FP is _____.
- (D) The type of chiller used in cook and chill process of catering establishment is _____.
- (E) Floor Area Index (FAI) is also known as_____.
- (F) In an island set-up kitchen, the platform and the equipment are set in _____of kitchen.
- (G) _____is given to the employees to motivate them and to create a better and competitive working environment.
- (H) Saffron is known as _____ in Awadhi cuisine.
- (I) Nehari is a type of _____made out of _____and eaten mostly in Ramadan.
- (J) Full from of CPU is _____and full form of STP is _____.
- (K) The document used to return the goods and which will not be returned to the hotel is known as _____.
- (L) Sarson in vernacular terms is known as _____in English language.

- 2** Do as directed : **06+08=14**
- (a) Write short notes on any two from the **2×3=6**
following :
- (i) Uses of Plastic and Steel in volume Kitchen.
 - (ii) Differences between Institutional and hospital catering.
 - (iii) SPS and its format.
 - (iv) Portion control methods of food.
- (b) Write short notes on any two from the following : **2×4=8**
- (i) Describe the following terms : Dum Dena, Dhungar and Baghar.
 - (ii) List the special equipments used in Hyderabadi cuisine.
 - (iii) Challenges of volume catering.
 - (iv) Selection criteria of equipment.
- 3** What is airline catering ? Explain in detail the stages of **14**
cook-chill process.
- 4** What are the basic stages of designing the catering **14**
establishment ?
- 5** Explain the types of equipment used in volume catering **14**
in detail.
- 6** Write in detail on any one : **14**
- (a) Avadhi Cuisine.
 - (b) Kashmiri Cuisine.
- 7** Explain the importance of storage and types of stores in **14**
the catering establishment.
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