



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHMCT/SEM-5A/HM-501/2010**

**2010**

**ADVANCED FOOD PRODUCTION – I**

*Time Allotted : 3 Hours*

*Full Marks : 70*

*The figures in the margin indicate full marks.*

*Candidates are required to give their answers in their own words as far as practicable.*

**GROUP – A**

**( Multiple Choice Type Questions )**

1. Choose the correct alternatives for the following :  $10 \times 1 = 10$

i) Aspic is a

- |             |           |
|-------------|-----------|
| a) fondant  | b) sauce  |
| c) dressing | d) jelly. |

ii) Chipolata is a

- |            |             |
|------------|-------------|
| a) sweet   | b) poison   |
| c) fromage | d) savoury. |

iii) SPS stands for

- a) Standard Production Specification
- b) Subsidized Purchase Specification
- c) Standard Purchase Speciality
- d) Sure, Pure & Safe.

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- iv) Mortadella is a sausage from
  - a) India
  - b) China
  - c) Italy
  - d) Spain.
- v) Crepe Suzette is a
  - a) Pan cooked fish item
  - b) meat dumplings
  - c) flambe prepared sweet dish
  - d) none of these.
- vi) Corn flower is generally used as a
  - a) binding agent
  - b) seasoning agent
  - c) colouring agent
  - d) raising agent.
- vii) Soft Ball stage of surgar is at
  - a)  $116^{\circ} - 120^{\circ} \text{ C}$
  - b)  $110^{\circ} - 114^{\circ} \text{ C}$
  - c)  $200^{\circ} - 300^{\circ} \text{ C}$
  - d) none of these.
- viii) Misa is used in the cookery of which country ?
  - a) India
  - b) Thailand
  - c) China
  - d) Japan.
- ix) A mousse is a
  - a) dessert
  - b) pudding
  - c) soup
  - d) ice-cream.
- x) Gazpacho is a national soup of
  - a) Brazil
  - b) Spain
  - c) India
  - d) Sri Lanka.



**GROUP – B**

**( Short Answer Type Questions )**

Answer any *three* of the following.  $3 \times 5 = 15$

2. Define the process of baking. What is the difference between baking and roasting ? Illustrate your answer with examples.
3. Name five mother sauces. Write the preparation of any two.
4. Differentiate between Aspic and Chandfroid.
5. Briefly describe the various important geographical regions which are famous for their cuisine.
6. Narrate the importance of yield testing for meat items and their portioning.

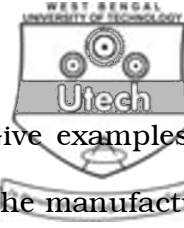
**GROUP – C**

**( Long Answer Type Questions )**

Answer any *three* of the following.  $3 \times 15 = 45$

7. Write in detail about the importance of Garde Manger and Butchery of a Five Star hotel.
8. What is a buffet ? Classify buffet with suitable examples.

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9. What do you understand by sugar craft ? Give examples of three types of sugar craft. Explain in details the manufacture of chocolate.
10. What is Charcuterie ? Mention the different types of products that is an offer in Charcuterie. Describe the composition of force meat with examples.
11. What is tempering ? Write the temperature of tempering for the various types of chocolates. Give some example of tempered chocolates in confectionary.

