



Name : .....  
Roll No. : .....  
Invigilator's Signature : .....

**CS/BHMCT/SEM-5A/HM-501/2011**

**2011**

**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) Wazwan is from
    - a) South India
    - b) Kashmir
    - c) Mexico
    - d) Lebanon.
  - ii) Dodol is a speciality dish from
    - a) Maharashtra
    - b) West Bengal
    - c) Punjab
    - d) Goa.
  - iii) 'Fajita' is a preparation from
    - a) Mexico
    - b) Greece
    - c) China
    - d) India.



- iv) Salsa is a
  - a) sauce
  - b) dip
  - c) stock
  - d) none of these.
- v) Pimento is a type of
  - a) orange
  - b) berry
  - c) chilly
  - d) strawberry.
- vi) 'Galantine' is prepared by using the meat of
  - a) poultry
  - b) fruits
  - c) beef
  - d) none of these.
- vii) 'Chorizo' is a type of
  - a) bacon
  - b) sausage
  - c) ballottine
  - d) ham.
- viii) Baked Alaska is a type of
  - a) dessert
  - b) main course
  - c) pudding
  - d) soup.
- ix) Padthai is a type of
  - a) pasta
  - b) noodles
  - c) short crust pastry
  - d) puff dough.
- x) Pine nuts are used for the preparation of ..... sauce.
  - a) pesto
  - b) carbonara
  - c) allemande
  - d) bechamel.



**GROUP – B**

**( Short Answer Type Questions )**

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

2. Describe the various types of cost.
3. Draw the hierarchy of a Larder Section.
4. Write down the differences between Pate and Galantine.
5. Write down a short note on Smorgasbord.
6. Write down a short note on Cold cuts. Give examples.

**GROUP – C**

**( Long Answer Type Questions )**

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

7. Write an essay on buffet service.
8. Define the following :
  - a) Pates
  - b) Chacutiere
  - c) Quenelles
  - d) Terrines
  - e) Mousses.
9. Briefly describe the preparation methods of the following :
  - a) Gazpacho
  - b) Tortilla
  - c) Pita bread.
10. Define sausages. "There are five categories of sausages" elaborate them with examples.

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