



Name :

Roll No. :

Invigilator's Signature :

CS/BHMCT/SEM-5A/HM-501/2012

2012

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) Kahwa is from
 - a) West Bengal
 - b) Kashmir
 - c) Mexico
 - d) Japan.
- ii) Baba Au Rum is a
 - a) pancake
 - b) roast item
 - c) dessert
 - d) none of these.
- iii) Bisque is a
 - a) sauce
 - b) soup
 - c) gravy
 - d) none of these.
- iv) Black-pudding is a type of
 - a) dessert
 - b) sausage
 - c) bread
 - d) fruit.



- v) Padthai is a type of
 - a) pasta
 - b) noodles
 - c) puffdough
 - d) spunge.
- vi) Basil leaves are used for the preparation of sauce.
 - a) carbonara
 - b) pesto
 - c) cocktail
 - d) allemande.
- vii) Sea-weeds are generally used for cuisine.
 - a) Italian
 - b) Japanese
 - c) Mexican
 - d) French.
- viii) meat is used for the preparation of Galantine.
 - a) Beef
 - b) Poultry
 - c) Fish
 - d) Pork.
- ix) Aspic is used for
 - a) roasting
 - b) glazing
 - c) seasoning
 - d) none of these.
- x) SPS stands for
 - a) Standard Production Specification
 - b) Standard Purchase Specification
 - c) Safe, Perfect & Standard
 - d) none of these.



GROUP – B

(Short Answer Type Questions)

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

2. Define 'sps'. Write down the importance and function of 'sps'.
3. Write a short note about the different types of casings used in sausages.
4. Write down the five types of Dips and their uses in culinary.
5. What do you mean by Galantine ? Write a short note on the different types of Galantines.

GROUP – C

(Long Answer Type Questions)

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

6. Briefly describe about the Chinese Cuisine, its characteristics, means, example and speciality items and methods of cooking.
7. Write an essay on Buffet service.
8. Write in detail about the importance of Garde Manger and Butchery of a five star hotel.
9. Define the following :
 - a) Charcutiere
 - b) Quenelles
 - c) Mousses
 - d) Gazpacho
 - e) Bento box.
10. Describe the importance of standardized recipe. Briefly describe about the steps of Standardized recipe.

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