SUBJECT CODE: BHM351 EXAM DATE: 04.05.2016

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA ACADEMIC YEAR 2015-2016

COURSE : 6th Semester of 3-year B.Sc. in H&HA SUBJECT : Advance Food Production Operations - II

TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Explain in detail the characteristics of Italian cuisine. What are the various types of Pasta used in Italian cooking? (five types with description)

(5+5=10)

Q.2. Discuss about the popularity of French cuisine around the world. Indicate and explain special ingredients used in French cooking.

(5+5=10)

Q.3. Chinese cuisine is divided into various culinary regions. Explain in detail.

(10)

OR

List the speciality equipment used in Chinese cooking. Give different methods of cooking used in Chinese cookery.

(5+5=10)

Q.4. Write short notes on (any ten):

(a) Chinese clever (b) Dim Sum

(c) Feta Cheese (d) Crème anglaise

(e) Binding agents (f) Ravioli (g) Pasta sauces (h) Tortilla

(i) Date pancakes (j) Stuffed pasta

(k) Extra virgin olive oil (l) Paella

(10x1=10)

Q.5. What are the types of Frozen Desserts? List in detail the equipment used in the production of frozen desserts.

(5+5=10)

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- Q.6. Write short notes on any two:
 - (a) Developing a new recipe
 - (b) Food trail
 - (c) Additives and preservatives for ice cream

(2x5=10)

- Q.7. Differentiate between (any two):
 - (a) Dark chocolate and White chocolate
 - (b) Pastillage and Sattillage
 - (c) Churn frozen and Still frozen desserts

(2x5=10)

- Q.8. (a) Explain the role of ingredients in bread making.
 - (b) Explain in detail the manufacturing process of Dark Chocolate.

OR

- (a) Define Meringue. Explain the various types of Meringue in detail.
- (b) Discuss in detail the "Break Faults" and their remedies.

(5+5=10)

Q.9. Explain the importance of production planning and production scheduling in relation to quality and quantity control in kitchen operation.

(10)

- Q.10. (a) What is yield? Explain the importance of yield in kitchen operation.
 - (b) Differentiate between forecasting and budgeting

(5+5=10)

OR

"Mezze platter is gaining importance all around the world". Justify the statement with focus on Mezze and Mediterranean food.

(10)

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