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B.Sc. (Hospitality Studies) (VI Semester) EXAMINATION, 2017

601 : ADVANCED FOOD PRODUCTION

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Attempt any *four* questions.

(ii) Figures to the right indicate full marks.

1. (a) Plan a 4 course Italian Menu and explain each preparation in brief. Also justify your selection. [5]
- (b) Explain the following culinary terms (any *five*) : [5]
 - (1) Tapas
 - (2) Baklava
 - (3) Bavarian cream
 - (4) Beurre blanc
 - (5) Wasabi
 - (6) Tahini.
2. (a) Explain step by step the process of manufacturing of edible chocolate. [5]
- (b) Classify kitchen equipments and give *one* example of each. [5]

P.T.O.

- 3.** Differentiate between : [10]
- (1) Commercial paté and paté maison
 - (2) Galentine and Ballotines
 - (3) Fillings and Toppings
 - (4) Churn frozen desserts and still frozen desserts.
- 4.** (a) Write a short note on any *six* garbage disposal methods. [5]
- (b) Discuss the importance of kitchen stewarding department in a five star organisation. [5]
- 5.** (a) Explain the Nouvelle style of presentation of food practised in continental cuisine. [5]
- (b) Explain *five* varieties of truffle. [5]