

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2013-2014**

COURSE : 4<sup>th</sup> Semester of 3-year B.Sc. in H&HA - **Specialisation**  
SUBJECT : Food Production Management - II  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

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(Marks allotted to each question are given in brackets)

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Q.1. What are the duties and responsibilities of a pastry chef? List **five** different heavy and light equipment used in patisserie.

(5+5=10)

Q.2. Draw neat layout of a bakery and confectionery of a 5 star hotel.

(10)

Q.3. What are essential ingredients for bread making? Give their functions in bread dough.

(2+8=10)

**OR**

Discuss different popular French breads. Mention special ingredients used for making breads.

(10)

Q.4. Give short notes (**any two**):

- (a) Scotch method of lamination
- (b) Profiterole
- (c) Marzipan
- (d) Croquembouche

(2x5=10)

Q.5. What are the different types of pastries? Explain **any two** methods of making short crust pastry.

(3+7=10)

**OR**

Explain how puff pastry raises? Compare English and French method of making puff pastry in detail.

(2+8=10)

Q.6. Explain in detail different types of icing used in bakery. (10)

**OR**

What are the functions of icing in confectionery? Differentiate between chocolate fudge and American frosting.

(6+4=10)

Q.7. What is meringue? Explain different methods of making meringue. (2+8=10)

**OR**

List **five** meringue faults with probable reasons and corrective measures. List **five** popular meringue products with their salient features.

(10)

Q.8. Discuss the importance of material control in food production. (10)

**OR**

Define **any two**:

- (a) Yield testing
- (b) SPS
- (c) EOQ
- (d) Purchase

(2x5=10)

Q.9. Answer in **one or two** sentences:

- (a) Strudel
- (b) Streusel
- (c) Angelica
- (d) Mille-feulle
- (e) Flying ferment
- (f) Truffle
- (g) Rope
- (h) Lecithin
- (i) Flying top
- (j) Maceration

(10x1=10)

Q.10. List different types of cookies with examples from each category.

**OR**

What are different syrups and sauces used in confectionery department? List with atleast one use of each.

(10)

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