

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 20142015

COURSE : 5th Semester of 3-year B.Sc.in H&HA (**Specialisation**)
SUBJECT : Food Production Management - IV
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. List and give the role of each ingredient used in cake making.

OR

What are the points to be considered while balancing the formula of a cake?

(10)

Q.2. Give the recipe of the following (**any two**):

- (a) Joconde sponge
- (b) Lady finger sponge
- (c) Dobos torte

(2x5=10)

Q.3. Describe different types of icings with their uses.

(10)

Q.4. Explain the various types of chocolates along with their uses and brand names.

OR

Explain the process of tempering and molding of chocolates in detail.

(10)

Q.5. Give in detail the preparation of a home-made ice cream with recipe.

OR

Explain the commercial manufacturing process of ice cream in detail.

(10)

Q.6. Name **ten** international breads and give a brief description of each.

(10)

Q.7. Write short notes on the following:

- (a) Ganache
- (b) Fudge

(5+5=10)

Q.8. Define the following items (**any ten**):

- (a) WAP
- (b) Soft ball
- (c) Monte Carlo
- (d) Fuccacia
- (e) Pastillage
- (f) Tiramisu
- (g) Éclair
- (h) Overrun
- (i) Couverture
- (j) Parfait
- (k) Pumpernickel

(10x1=10)

- Q.9. (a) What are the different types of sugar work? Describe each.
(b) Describe four tools/equipment used in sugar work.

(5+5=10)

Q.10. Give the techniques used in contemporary plate presentation of desserts.

(10)
