

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2018-2019

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 regions of Italian cuisine. Name **five** types of pastas used in Italian cuisine and give a brief description of each. **OR**
Geography and climate had a great influence on development of Spanish cuisine. Discuss in detail the cooking methods and ingredients and list five popular dishes. (5+5=10)
- Q.2. Discuss the cuisine of France with emphasis on regions, special ingredients used and speciality dishes. (10)
- Q.3. "Production Planning and Production Scheduling are importance functions of Kitchen operations" – Justify the statement with reference to quantity and quality control in the kitchen. (10)
- Q.4. Explain the role of ingredients in bread making. **OR**
What are the various types of icings and list their uses? (10)
- Q.5. Differentiate between (**any two**):
(a) White chocolate and dark chocolate.
(b) Forecasting and budgeting.
(c) Job description and job specification. (2x5=10)
- Q.6. Discuss Chinese regional cuisine in detail. **OR**
List the equipment used in Chinese cuisine and discuss the cooking methods used in Chinese cuisine. (10)
- Q.7. (a) Write a short note on meringue.
(b) Write various steps involved in the manufacturing and processing of chocolate. (5+5=10)
- Q.8. Discuss the cuisine of Great Britain with reference to speciality dishes, typical ingredients and the food habit of the British Isles. (10)
- Q.9. Write short notes on (**any two**):
(a) Churn frozen desserts and still frozen desserts.
(b) Additives and preservatives used in ice-creams.
(c) Organoleptic and sensory evaluation (5+5=10)
- Q.10. Explain the following terms (**any ten**):
(a) Candied fruits (b) Gherkin
(c) Juniper berries (d) Kirsch
(e) Prunes (f) Marzipan
(g) Guacamole (h) Aceto Balsamico
(i) Shepherd's Pie (j) Fritto Misto
(k) Tortilla (l) Gravlax (10x1=10)
