

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2017-2018

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. Describe the regions of Chinese cuisine with their speciality. List **five** speciality Chinese equipment with their application.

(5+5=10)

Q.2. Explain in detail about the regional speciality of Mexican cuisine on the basis of geographical and historical background.

OR

Describe in detail the characteristics of Italian cuisine and justify the importance of pastas in Italian cuisine.

(10)

Q.3. Define ice cream and role of additives and preservatives used in ice cream making.

(3+7=10)

Q.4. Write the steps involved in manufacturing processing of chocolate.

OR

Define meringues. What are the different types of meringues used in confectionery?

(10)

Q.5. Explain the types of icing and toppings used in cake decoration. Write the use of icing in cake making.

(5+5=10)

Q.6. Briefly describe the role of different ingredients in bread making. Explain **any two** varieties of bread faults with their reason.

(6+4=10)

Q.7. Explain the steps involved in developing new recipes for a speciality outlet.

(10)

Q.8. Write short notes on **any two**:

- (a) Job description
- (b) Organoleptic and sensory evaluation
- (c) Bread improver
- (d) Forecasting

(2x5=10)

Q.9. Write short notes on **any ten**:

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|----------------|-----------------|------------------|
| (a) Kibbeh | (b) Paella | (c) Enchiladas |
| (d) Calzone | (e) Spaetzle | (f) Sauerbraten |
| (g) Parline | (h) Moussaka | (i) Sumac powder |
| (j) Mortadella | (k) Royal icing | (l) Ravioli |

(10x1=10)

Q.10. Define yield. Discuss the importance of yield management system in kitchen.

(10)
