

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2016-2017

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. Geographical location plays important role in the staple diet of people. Discuss in detail regional influences, specialities and equipment used with reference to Great Britain Cuisine.

OR

Elucidate with reference to German Cuisine.

(5+5=10)

Q.2. What are the regional cooking styles of China? Discuss in detail. Briefly explain one popular dish from each region.

OR

What speciality equipment is used in Chinese cuisine that makes its cooking methods so unique? With the help of a neat diagram, explain the Chinese cooking range and its design.

(5+5=10)

Q.3. List various types of icings. Explain **any four** giving their uses with examples.

(3+4+3=10)

OR

Define ice cream. What are the additives and preservatives that are added during manufacturing process? Give recipe for 1 ltr. vanilla ice cream.

(3+3+4=10)

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

- (a) Organoleptic and sensory evaluation
- (b) Yield management
- (c) Food trails

(2x5=10)

Q.5. Discuss in detail internal and external bread faults. Explain their causes and suggest remedies.

(5+5=10)

Q.6. Differentiate between the following (**any four**):

- (a) Production planning and Production scheduling.
- (b) Dark chocolate and Milk chocolate.
- (c) Swiss meringue and Italian meringue.
- (d) Icings and Toppings.
- (e) Forecasting and Budgeting.

(4x 2 ½ =10)

Q.7. Write short notes on (**any two**):

- (a) Standardised recipe
- (b) Testing of new kitchen equipment
- (c) Production quality and quantity control
- (d) Mezze platter

(2x5=10)

Q.8. With the help of a flow chart, explain the manufacturing process of chocolate.

(10)

Q.9. Explain the following:

- | | |
|-----------------------|-----------------------|
| (a) Yorkshire pudding | (b) Spätzle |
| (c) Offals | (d) Plum blossom snow |

(4x2 ½ =10)

Q.10. Match the following:

- | | |
|--------------|-------------------|
| (a) Hakka | (i) Rice |
| (b) Dolmas | (ii) Hung curd |
| (c) Moussaka | (iii) Noodles |
| (d) Paella | (iv) Chicken |
| (e) Baklava | (v) Apple |
| (f) Tiramisu | (vi) Cream |
| (g) Manzana | (vii) Cats tongue |
| (h) Pollo | (viii) Wine leaf |
| (i) Marzipan | (ix) Brinjal |
| (j) Tazaziki | (x) Walnuts |
| | (xi) Almonds |

(10x1=10)
