

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2014-2015

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. Discuss in detail Italian Cuisine. What are the influences and specialities of the cuisine?

OR

‘Mexican cuisine is closer to Indian cuisine in many ways’. Discuss. (10)

Q.2. Elucidate Chinese cuisine under the following heads:

- (a) Regional cooking styles
- (b) Methods of cooking

OR

Write an essay on German cuisine with reference to geographical location, culture and eating habits. (10)

Q.3. What are the various types of Icings and Toppings used in cake making? Give recipe of Royal Icing and Fondant Icing. (10)

Q.4. Classify frozen desserts. Write the methods of preparing ice cream. (10)

Q.5. What is yield? Explain the importance of yield in kitchen operations.

OR

Explain the importance of production planning and production scheduling in relation to quality and quantity control in kitchen operations. (10)

Q.6. (a) Discuss the various steps involved in the manufacture and processing of chocolate.
(b) Write short note on meringues. (5+5=10)

Q.7. Each ingredient plays an important role in determining the quality of the final product with regard to bread making. Justify this statement. (10)

Q.8. Write short notes (**any two**):

- (a) Organoleptic and Sensory evaluation
- (b) Duty rosters
- (c) Importance of developing new recipes

(2x5=10)

Q.9. Differentiate between (**any four**):

- (a) Forecasting and budgeting
- (b) Job description and job specification
- (c) White chocolate and dark chocolate
- (d) Ice cream and sorbet
- (e) Potential food cost and actual food cost

(4x2 ½ =10)

Q.10. Explain the following:

- (a) Baklava
- (b) Paella
- (c) Sauerbraten
- (d) Maryland
- (e) Tiramisu

(5x2=10)
