

ROLL No.....

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

COURSE : 4th Semester of 3-year B.Sc. in H&HA - **Specialisation**
SUBJECT : Food Production Management - II
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Draw the layout of bakery and confectionery departments of a 5-star hotel and explain in detail.

OR

Give the list of small and heavy equipment used in bakery and give uses of each. (10)

Q.2. What are the essential ingredients found in a bakery and a confectionery. Give uses of each. (10)

Q.3. Give in detail the different breads of France and explain its speciality.

OR

Name **three** different breads of ten different countries. (10)

Q.4. What are the edible additives and preservatives used in bakery & confectionery? (10)

Q.5. Give in detail the basic types of pastry and **three** derivatives of each. (10)

Q.6. Differentiate between (**any two**):

- (a) Marzipan and fondant
- (b) Dinner rolls and quick breads.
- (c) Choux pastry and puff pastry

(2x5=10)

Q.7. What is leavening agent? Give different types of leavening agents.

OR

Define meringue and give the different types of meringue.

(10)

Q.8. Explain in detail the steps involved in bread making.

(10)

Q.9. Write short notes (**any ten**):

- | | | |
|-------------------|------------------|--------------------|
| (a) Artisan bread | (b) Bakers scale | (c) Scaling |
| (d) Pastillage | (e) Pâte brisée | (f) Paris-Brest |
| (g) Beignets | (h) Baumkuchen | (i) Linzer torte |
| (j) Pretzels | (k) Bagel | (l) Crème anglaise |
- (10x1=10)

Q.10. Match the following (International breads):

- | | |
|---------------|------------------|
| (a) Britain | (i) Pumpernickel |
| (b) France | (ii) Blini |
| (c) Italy | (iii) Empanadas |
| (d) German | (iv) Johnycake |
| (e) Russian | (v) Baguette |
| (f) Greek | (vi) Corn bread |
| (g) Jewish | (vii) Pita |
| (h) American | (viii) Matzo |
| (i) Caribbean | (ix) Grissini |
| (j) Spain | (x) Crumpets |

(10x1=10)
