

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2013-2014

COURSE : 5th Semester of 3-year B.Sc.in H&HA (**Specialisation**)
SUBJECT : Food Production Management - IV
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Write in detail different cake making methods.

OR

Discuss in detail various cake faults and their remedies.

(10)

Q.2. Give the recipe of the following (**any two**):

- (a) Sacher sponge
- (b) Chiffon sponge
- (c) Genoise sponge

(2x5=10)

Q.3. Explain in detail the preparation of marzipan with recipe.

(10)

Q.4. Write a detailed essay on the manufacturing process of chocolate.

OR

List **ten** chocolate confection products. Explain the making of **any two**.

(10)

Q.5. Classify frozen desserts with the help of a chart and give examples.

OR

With the help of a tabular column discuss the differences and similarities between ice cream and gelato.

(10)

Q.6. Give a detailed account on the various breads of France.

(10)

Q.7. Write short notes on the following:

- (a) Choux pastry
- (b) Flaky pastry

(5+5=10)

Q.8. Explain the following terms:

- (a) Marshmallow
- (b) Praline
- (c) Sundaes
- (d) Meringue
- (e) Bombé
- (f) Soufflé
- (g) Croquembouche
- (h) Sorbet
- (i) EPI
- (j) Ciabatta

(10x1=10)

Q.9. "Sugar art has gained importance in recent times". Elucidate the statement with suitable examples.

(10)

Q.10. List **five** garnishes used for desserts and give the recipe for **any two**.

(10)
