



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHMCT (N)/SEM-7/HM-701/2012-13  
2012**

**ADVANCED FOOD PRODUCTION-II**

Time Allotted : 3 Hours

Full Marks : 70

*The figures in the margin indicate full marks.*

*Candidates are required to give their answers in their own words  
as far as practicable.*

**GROUP - A**

**( Multiple Choice Type Questions )**

1. Choose the correct alternatives for the following :

10 × 1 = 10

- i) In a balanced diet the maximum energy is obtained from
  - a) carbohydrate                      b) fat
  - c) protein                              d) vitamins.
- ii) Kitchen stewarding is responsible for upkeep
  - a) Kitchen utensils                  b) Cutlery
  - c) Crockery                            d) all of these.
- iii) In production planning ..... should be considered.
  - a) Menu & Indent                      b) Staff and their skills
  - c) both (a) and (b)                      d) None of these.

7021 (N)

[ Turn over



- iv) Remulade is the derivative of
- a) Bechamel sauce
  - b) Demi glaze
  - c) Mayonnaise sauce
  - d) none of these.
- v) In Outdoor catering ..... has an important role.
- a) menu
  - b) manpower
  - c) location
  - d) all of these.
- vi) Bombe is a example of
- a) Tartlet
  - b) Sorbet
  - c) Ice-cream
  - d) None of these.
- vii) Zakuski is a
- a) Soup
  - b) Cheese
  - c) Nut
  - d) Canapé.
- viii) Chorizo is a type of
- a) Ham
  - b) Bacon
  - c) Sausage
  - d) Steak.
- ix) From which fish is Caviar obtain ?
- a) Shad
  - b) Salmon
  - c) Sturgeon
  - d) None of these.
- x) Marzipan is made with
- a) Cashew nut, egg and icing sugar
  - b) Almond and icing sugar
  - c) Almond, egg and icing sugar
  - d) None of these.



**GROUP – B**

**( Short Answer Type Questions )**

Answer any *three* of the following.  $3 \times 5 = 15$

2. What is low calorie food ? What are the advantages and disadvantages of the same ?
3. What is the role of molecular gastronomy in new product development ?
4. Write briefly about kitchen stewarding.
5. More manpower is needed for outdoor catering. Justify.
6. Explain the use of new technology in cooking.

**GROUP – C**

**( Long Answer Type Questions )**

Answer any *three* of the following.  $3 \times 15 = 45$

7. Explain in detail the differences between airline, cruise, railway and hotel catering.
8. Bring out the differences between outdoor catering and in-house catering and highlight main points to take care for ODC.
9. Explain Banquet Catering. What are the different types of Banquets ? Briefly explain each.
10. Explain what you understand by the term 'Kitchen Management'. Illustrate the the work flow of a banquet kitchen with a layout and stepwise operational procedures.
11. What is food styling ? Explain about principles in food styling and various garnishes and accompaniments.