



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHSM/SEP-SUPPLE/SEM-5/HPM-501/2012**

**2012**

**ADVANCED FOOD PRODUCTION & PATISSERIE**

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) Aspic is made for reducing

- |          |                    |
|----------|--------------------|
| a) Stock | b) Consommé        |
| c) Fumet | d) Béchamel sauce. |

ii) In a good quality chocolate, the % of cocoa butter is

- |       |        |
|-------|--------|
| a) 50 | b) 90  |
| c) 25 | d) 85. |

iii) Dim sums are usually

- |          |            |
|----------|------------|
| a) Baked | b) Steamed |
| c) Fried | d) Boiled. |



- iv) Fondant is made of
- |           |          |
|-----------|----------|
| a) Cream  | b) Sugar |
| c) Butter | d) Egg.  |
- v) Double Decker is a example of
- |             |                   |
|-------------|-------------------|
| a) Sweet    | b) Biscuit        |
| c) Sandwich | d) None of these. |
- vi) Bomb is an example of
- |              |                   |
|--------------|-------------------|
| a) Ice-cream | b) Forzen water   |
| c) Sorbet    | d) None of these. |
- vii) Petit Marmite is a
- |                 |                   |
|-----------------|-------------------|
| a) Italian soup | b) Spanish soup   |
| c) French soup  | d) None of these. |
- viii) Zakuski is originated from
- |            |            |
|------------|------------|
| a) France  | b) Poland  |
| c) Germany | d) Russia. |
- ix) Royal icing is made of
- |              |             |
|--------------|-------------|
| a) Egg white | b) Cream    |
| c) Butter    | d) Sabayon. |
- x) Hoisin sauce is used in
- |           |            |
|-----------|------------|
| a) Mexico | b) China   |
| c) Italy  | d) France. |



**GROUP - B**  
**( Short Answer Type Questions )**

Answer any *three* of the following.

3 × 5 = 15

2. Write briefly about Charcuterie.
3. Write briefly about Italian Cuisine.
4. Name ten cooking ingredients used in Chinese Cuisine.
5. What is a difference between Ice cream and Sorbets.
6. Name with example the popular Chinese style cooking.

**GROUP - C**  
**( Long Answer Type Questions )**

Answer any *three* of the following.

3 × 15 = 45

7. What are the courses of French Classical Menu ? List 2 dishes for each course.
8. Plan a kitchen setup for 200 staff canteen.
9. What is menu planning related to the types of food service ?
10. What are the faults that occur in bread making and what are their causes ?
11. With the help of a neat diagram of larder section describe the duties and responsibilities of larder chef.

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