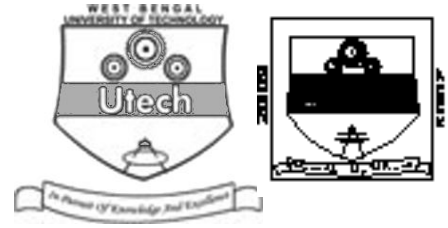


ADVANCED FOOD PRODUCTION & PATISSERIES (SEMESTER - 6)

CS / BHSM / SEM-6 / HPM-601 / 09



1.
Signature of Invigilator

2.
Signature of the Officer-in-Charge

Reg. No.

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Roll No. of the
Candidate

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CS / BHSM / SEM-6 / HPM-601 / 09

ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE – 2009

ADVANCED FOOD PRODUCTION & PATISSERIES (SEMESTER - 6)

Time : 3 Hours]

[Full Marks : 70

INSTRUCTIONS TO THE CANDIDATES :

- This Booklet is a Question-cum-Answer Booklet. The Booklet consists of **32 pages**. The questions of this concerned subject commence from Page No. 3.
- In **Group – A**, Questions are of Objective type. You have to write the answer in the box provided **against each question**.
 - For **Groups – B & C** you have to answer the questions in the space provided marked 'Answer Sheet'. Questions of **Group – B** are Short answer type. Questions of **Group – C** are Long answer type. Write on both sides of the paper.
- Fill in your Roll No. in the box** provided as in your Admit Card before answering the questions.
- Read the instructions given inside carefully before answering.
- You should not forget to write the corresponding question numbers while answering.
- Do not write your name or put any special mark in the booklet that may disclose your identity, which will render you liable to disqualification. Any candidate found copying will be subject to Disciplinary Action under the relevant rules.
- Use of Mobile Phone and Programmable Calculator is totally prohibited in the examination hall.**
- You should return the booklet to the invigilator at the end of the examination and should not take any page of this booklet with you outside the examination hall, **which will lead to disqualification**.
- Rough work, if necessary is to be done in this booklet only and cross it through.

No additional sheets are to be used and no loose paper will be provided

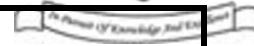
FOR OFFICE USE / EVALUATION ONLY

Marks Obtained

	Group – A										Group – B					Group – C					Total Marks	Examiner's Signature
Question Number																						
Marks Obtained																						

.....
Head-Examiner / Co-Ordinator / Scrutineer

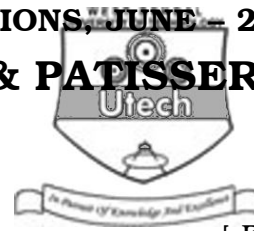
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ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE – 2009
ADVANCED FOOD PRODUCTION & PATISSERIES
SEMESTER - 6



Time : 3 Hours]

[Full Marks : 70

GROUP – A**(Objective Type Questions)**

1. Write *True (T)* or *False (F)* for any *ten* of the following statements in the box provided : 10 × 1 = 10

- | | |
|--|--------------------------|
| i) Panada is a binding agent. | <input type="checkbox"/> |
| ii) Different regional Chinese cuisine use different degrees of heat (fierce, medium, low) to cook food. | <input type="checkbox"/> |
| iii) Charcutiere is a style of cutting vegetables. | <input type="checkbox"/> |
| iv) Larder section prepares hot starters. | <input type="checkbox"/> |
| v) Met tag shows the time of cutting the meat. | <input type="checkbox"/> |
| vi) Food cost controls only one measure. | <input type="checkbox"/> |
| vii) F.I.F.O. is associated with store. | <input type="checkbox"/> |
| viii) Rotation speed indicates the sale volume. | <input type="checkbox"/> |
| ix) There is not so much diversity among different Indian regional cuisines. | <input type="checkbox"/> |
| x) Food cost includes the main power and fuel. | <input type="checkbox"/> |
| xi) Purchase specification is given to the supplier by the store. | <input type="checkbox"/> |
| xii) Using seasonal ingredients in food production tends to increase in food cost. | <input type="checkbox"/> |



4

GROUP – B

(Short Answer Type Questions)

Write short notes on any *three* of the following.



3 × 5 = 15

2. Standard recipe card.
3. Canapes.
4. Yield testing.
5. Hot starters.
6. Royale icing.
7. Cost reconciliation sheet.

GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following questions.

3 × 15 = 45

8. Give the organizational chart of cold kitchen and responsibilities involved.
9. What are the characteristics of these two Indian regional cuisines — Bengali & Hyderabadi ?
10. What is bread fault ? Explain how this can be overcome.
11. What are the aspects to consider while planning a menu ? Give examples.
12. What is food cost ? How can it be controlled ?

END