

CS / BHM / SEM-8 / HM-802 / 2011 2011

## FOOD PRODUCTION

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
( Objective Type Questions )

1. Write $T$ for True and $F$ for False for the following : $10 \times 1=10$
i) Praline is a German cake.
ii) A Fudge Sauce is made with cocoa, milk, butter and sugar.
iii) Ganache is used in decorating cakes.
iv) Over spring is an equipment used in bakery.
v) Meringue is made with egg yolk and sugar.
vi) A Bombe is a frozen dessert.
vii) Standard purchase specification is prepared by the supplier.

viii) Blind baking is done without any filling.
ix) Croquembouche is a dessert made with flaky pastry.
x) Marzipan is a utensil used to melt chocolates.

## GROUP - B <br> ( Short Answer Type Questions )

Answer any three of the following. $3 \times 5=15$
2. Explain any three ice-cream based desserts.
3. Draw the format of a bin card explaining its importance in stock control.
4. Developing a new recipe is a matter of prolonged research. Justify the statement.
5. What is SPS ?
6. What are the different types of icings used in the confectionary ? Explain any one with its method of preparation.
GROUP - C

## ( Long Answer Type Questions )

Answer any three of the following. $3 \times 15=45$
7. What is food cost ? How do you derive the food cost percentage ? What are the factors responsible for an increase in the food cost per cent?
8. How many types of cake fault are there ? Explain the cause of two types of cake faults.

9．What are the parameters one should consider while monitoring sales ？

10．What are the different methods of purchasing ？Write in brief about each type mentioning its advantages．
11．Explain in brief about any two of the following ： $2 \times 7 \frac{1}{2}$
i）Flash Food Cost
ii）Sales Monitoring
iii）Food Cost Reconciliation．

