CS/BHSM/(Supple)/SEM-5/HPM-501/09 ADVANCED FOOD PRODUCTION & PATISSERIE (SEMESTER - 5)

UNIVERSITY OF TECHNOLOGY

[Full Marks: 70

1.	Signature of Invigilator					2	ch		-	A	
2.		•									
	Roll No. of the Candidate										
	CS/BHSM/(Suj ENGINEERING & MANAGE						 ST -	200)9		

INSTRUCTIONS TO THE CANDIDATES:

Time: 3 Hours |

1. 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.

ADVANCED FOOD PRODUCTION & PATISSERIE (SEMESTER - 5)

- 2. a) In **Group A**, Questions are of Multiple Choice type. You have to write the correct choice in the box provided **against each question**.
 - b) 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.
- 3. **Fill in your Roll No. in the box** provided as in your Admit Card before answering the questions.
- 4. Read the instructions given inside carefully before answering.
- 5. You should not forget to write the corresponding question numbers while answering.
- 6. 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.
- 7. Use of Mobile Phone and Programmable Calculator is totally prohibited in the examination hall.
- 8. 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**.
- 9. Rough work, if necessary is to be done in this booklet only and cross it through.

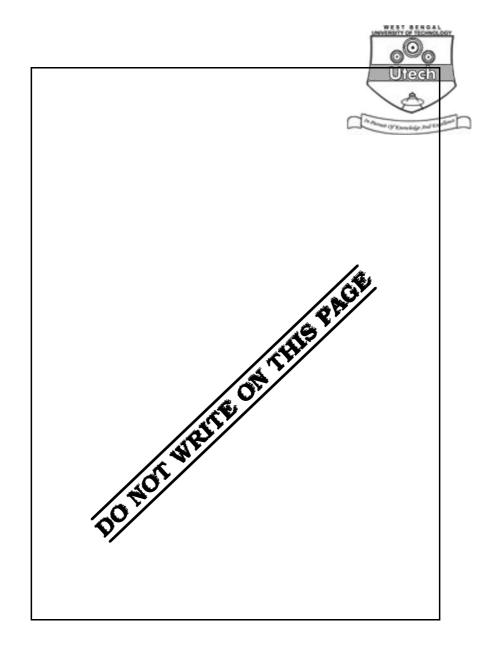
No additional sheets are to be used and no loose paper will be provided

FOR OFFICE USE / EVALUATION ONLY Marks Obtained Group - A Group - B Group - C Question Number Marks Obtained Marks Obtained

Head-Examiner/Co-Ordinator/Scrutineer

S-54007 (17/08)







CS/BHSM/(Supple)/SEM-5/HPM-501/09 ADVANCED FOOD PRODUCTION & PATISSERIE SEMESTER - 5

Time: 3 Hours [Full Marks: 70

GROUP - A

(Multiple Choice Type Questions)

			•	<i>,</i> ,	•	
l.	Choo	se the	e correct alternatives for the follo	owing :		10 ∞ 1 = 10
	i)	Kron	nesky is a			
		a)	type of cold Horsdoeuvre	b)	types of hot Horsdoeuvre	
		c)	type of an accompaniment	d)	none of these.	
	ii)	Cass	sata, baked alaska, semi freddo,	zucott	a are the examples of	
		a)	frozen dessert	b)	cold dessert	
		c)	both cold and frozen dessert	d)	none of these.	
	iii)	Pita	is the bread of			
		a)	India	b)	Pakistan	
		c)	Afghanistan	d)	None of these.	
	iv)	Pasta	a is the staple of			
		a)	France	b)	Italy	
		c)	India	d)	None of these.	

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,	v)	Chilly	oil is basically used in		CONTROL OF THE PARTY OF	
		a)	China	b)	Japan Utech	
		c)	Thailand	d)	None of these.	
,	vi)	Merir	ngue is made with			
		a)	stiffly beaten egg with sugar			
		b)	whipped egg white with sugar			
		c)	whipped egg yolk with sugar			
		d)	none of these.			
,	vii)	Ice-cı	ream is an example of			
		a)	Frozen dessert	b)	Cold dessert	
		c)	Both Frozen & Cold dessert	d)	None of these.	
,	viii)	Dahi,	chhena, paneer, mawa are th	e produ	act of	
		a)	Milk	b)	Butter milk	
		c)	Lassi d)	None	of these.	
j	ix)	Pancl	h Phoran is the Masala of			
		a)	East Bengal	b)	Bengal	
		c)	West Bengal	d)	None of these.	
2	x)	Brode	o is a stock of			
		a)	Italy	b)	France	
		c)	England	d)	None of these.	



GROUP - B

(Short Answer Type Questions)

Answer any three of the following.



 $3 \propto 5 = 15$

- 2. Write notes on nouvelle cuisine.
- 3. Distinguish between the food habit of Southern zone & Northern zone of Italy.
- 4. Write short note on chocolate.
- 5. Write five derivatives of brown sauce with the ingredients.
- 6. Write the basic pastes used in patisserie.

GROUP - C

(Long Answer Type Questions)

Answer any *three* of the following.

 $3 \propto 15 = 45$

- 7. Briefly discuss the four zones of China and their regions with their cuisines.
- 8. Write an essay on Goan cuisine.
- 9. "The successful preparation & presentation of cold foods depends on certain factors."

 Discuss.
- 10. Write an essay on French cuisine.
- 11. What are the various factors effecting the preparation of Indian food?

END