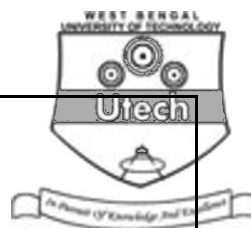


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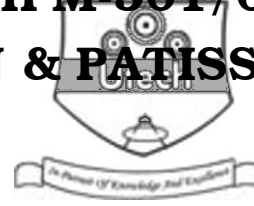
S-54007 (17/08)



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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)**

1. Choose the correct alternatives for the following :

10 × 1 = 10

i) Kromesky is a

a) type of cold Horsd'oeuvre b) types of hot Horsd'oeuvre

c) type of an accompaniment d) none of these.

ii) Cassata, baked Alaska, semi-freddo, zucchini 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 is the staple of

a) France b) Italy

c) India d) None of these.



v) Chilly oil is basically used in

a) China

b) Japan

c) Thailand

d) None of these.



vi) Meringue 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-cream 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 the product of

a) Milk

b) Butter milk

c) Lassi d)

None of these.

ix) Panch Phoran is the Masala of

a) East Bengal

b) Bengal

c) West Bengal

d) None of these.

x) Brodo 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 ∞ 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 ∞ 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