



Name :

Roll No. :

Invigilator's Signature :

**CS/BHSM/SEM-6/HPM-601/2010
2010**

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
(Objective Type Questions)**

1. Fill in the blanks of the following : 10 × 1 = 10
- a) Sawarma is a preparation of cuisine.
 - b) Two Blue Cheese are and
 - c) A dish that is prepared as hot dish but served cold is known as
 - d) A clarified stock is known as
 - e) Wok is used in making dish.
 - f) Pita bread is used in cuisine.
 - g) sauce is served with Roast Turkey.
 - h) Nampla sauce is a sauce.
 - i) Ice cream is the example of dessert.
 - j) steak is served raw.

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GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following.

3 × 5 = 15

2. Notes on location of various storage space.
3. Write short note on Chocolate.
4. Name 4 types of preparation from each item :
 - a) Potato
 - b) Carrot
 - c) Cauliflower.
5. Name 5 derivatives & ingredients of Mayonnaise sauce.
6. Discuss about SOP and write the SOP of a specialty Indian Restaurant.

GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following.

3 × 15 = 45

7. The successful preparation & presentation of cold food depends on certain factors. Discuss.
8. Write the duties & responsibilities of a Purchase Manager.
9. Write the important points to be noted while making
24 hrs Coffee Shop Duty Roster & make a duty roster of the same.



10. Describe briefly on any one cuisine with a menu :

- a) Chinese
- b) Italian
- c) Goan Cuisine.

11. Write short notes on the following :

- a) Cold soup
- b) Pate spice
- c) Ballotine.

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