



Name :
Roll No. :
Invigilator's Signature :

CS/BHSM/SEM-6/HPM-601/2011

2011

ADVANCED FOOD PRODUCTION & PATISSERIES

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
- i) Nampla sauce is used in Cuisine.
 - ii) The ratio of butter and flour for beurre manie is
 - iii) Sawarma is a preparation of cuisine.
 - iv) Polenta is made from
 - v) number of egg yolks are required in preparation of 1 (one) litre of mayonnaise.
 - vi) steak is served raw.
 - vii) Parmesan cheese is generally used in Cuisine.
 - viii) sauce is served with roast beef.
 - ix) Fumet is
 - x) Béarnaise is a derivative of sauce.



GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following.

$$3 \times 5 = 15$$

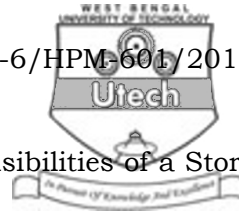
2. What is Standardized recipe ? State its benefits.
3. How does Portion Control benefit a food service operation ?
4. State the significance of Meat Tags.
5. What is Food Cost ? What are the various measures to be taken to control food cost ?
6. Discuss about Flash Food Cost.

GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following. $3 \times 15 = 45$

7. Describe in detail on any One cuisine with a suitable menu :
 - a) Chinese
 - b) French
 - c) Italian.
8. What is a Bin Card ? Draw the format of a bin card and discuss its importance.
9. What are the various criteria for selection of Supplier ?



10. Write about the various duties and responsibilities of a Store Manager.
11. Draw the format of Food Cost Reconciliation sheet and state its importance.
