

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
ACADEMIC YEAR 2013-2014

COURSE : 6<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Advance Food Production Operations - II  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Explain in detail the speciality of Spanish cuisine. Explain Tapas and its popularity. (10)
- Q.2. "Mezze platter is gaining importance all around the world". Justify the statement with focus on Mezze and Mediterranean food. (10)
- Q.3. Chinese cuisine is one of the diverse cuisines of the World. Support the statement with regional specialities.
- OR
- List the speciality equipment used in Chinese cuisine. Give the recipe (four portions) of Tung po mutton. (10)
- Q.4. Write short notes (any ten):
- |                 |                 |               |                |
|-----------------|-----------------|---------------|----------------|
| (a) Paella      | (b) ravioli     | (c) spaetzle  | (d) bratwurst  |
| (e) dolmades    | (f) lavash      | (g) kibbeh    | (h) blancmange |
| (i) bami goreng | (j) laksa lemak | (k) guacamole | (l) zaatar     |
- (10x1=10)
- Q.5. Differentiate between (any two):
- |  |
|--|
| (a) Fondant icing and marzipan                         |
| (b) Still frozen dessert and churn frozen dessert      |
| (c) Natural bread improver and chemical bread improver |
- (2x5=10)
- Q.6. Define churn frozen dessert. Explain in detail different varieties of churn frozen desserts. (10)

- Q.7. Explain in detail internal and external bread faults. Explain their causes and remedies.
- OR
- Explain the role of different ingredients in bread making. (10)
- Q.8. The Aztecs and Mayans gave the world cocoa, which was considered to be gift from God. Enumerate the steps and processes in making chocolate.
- OR
- Explain tempering of chocolate. Explain in detail the different types of chocolate. (10)
- Q.9. Write short notes (any four):
- |                                     |
|-------------------------------------|
| (a) Yield management                |
| (b) Standardized recipe             |
| (c) Standard purchase specification |
| (d) Cost control                    |
| (e) Quality control                 |
- (4x2 ½ =10)
- Q.10. Explain in detail the steps or procedures adopted in testing new kitchen equipment. (10)

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SUBJECT CODE: BHM351

EXAM DATE: 07.05.2015

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ACADEMIC YEAR 2014-2015

COURSE : 6<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Advance Food Production Operations - II  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Discuss in detail Italian Cuisine. What are the influences and specialities of the cuisine?

OR

'Mexican cuisine is closer to Indian cuisine in many ways'. Discuss.

(10)

Q.2. Elucidate Chinese cuisine under the following heads:

- (a) Regional cooking styles
- (b) Methods of cooking

OR

Write an essay on German cuisine with reference to geographical location, culture and eating habits.

(10)

Q.3. What are the various types of Icings and Toppings used in cake making? Give recipe of Royal Icing and Fondant Icing.

(10)

Q.4. Classify frozen desserts. Write the methods of preparing ice cream.

(10)

Q.5. What is yield? Explain the importance of yield in kitchen operations.

OR

Explain the importance of production planning and production scheduling in relation to quality and quantity control in kitchen operations.

(10)

Q.6. (a) Discuss the various steps involved in the manufacture and processing of chocolate.

(b) Write short note on meringues.

(5+5=10)

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EXAM DATE: 07.05.2015

Q.7. Each ingredient plays an important role in determining the quality of the final product with regard to bread making. Justify this statement. (10)

Q.8. Write short notes (any two):

- (a) Organoleptic and Sensory evaluation
- (b) Duty rosters
- (c) Importance of developing new recipes

(2x5=10)

Q.9. Differentiate between (any four):

- (a) Forecasting and budgeting
- (b) Job description and job specification
- (c) White chocolate and dark chocolate
- (d) Ice cream and sorbet
- (e) Potential food cost and actual food cost

(4x2 ½ =10)

Q.10. Explain the following:

- (a) Baklava
- (b) Paella
- (c) Sauerbraten
- (d) Maryland
- (e) Tiramisu

(5x2=10)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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ACADEMIC YEAR 2015-2016

COURSE : 6<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Advance Food Production Operations - II  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Explain in detail the characteristics of Italian cuisine. What are the various types of Pasta used in Italian cooking? (five types with description)

(5+5=10)

Q.2. Discuss about the popularity of French cuisine around the world. Indicate and explain special ingredients used in French cooking.

(5+5=10)

Q.3. Chinese cuisine is divided into various culinary regions. Explain in detail.

(10)

OR

List the speciality equipment used in Chinese cooking. Give different methods of cooking used in Chinese cookery.

(5+5=10)

Q.4. Write short notes on (any ten):

- |                            |                    |
|----------------------------|--------------------|
| (a) Chinese clever         | (b) Dim Sum        |
| (c) Feta Cheese            | (d) Crème anglaise |
| (e) Binding agents         | (f) Ravioli        |
| (g) Pasta sauces           | (h) Tortilla       |
| (i) Date pancakes          | (j) Stuffed pasta  |
| (k) Extra virgin olive oil | (l) Paella         |

(10x1=10)

Q.5. What are the types of Frozen Desserts? List in detail the equipment used in the production of frozen desserts.

(5+5=10)

Q.6. Write short notes on any two:

- Developing a new recipe
- Food trail
- Additives and preservatives for ice cream

(2x5=10)

Q.7. Differentiate between (any two):

- Dark chocolate and White chocolate
- Pastillage and Sattillage
- Churn frozen and Still frozen desserts

(2x5=10)

Q.8. (a) Explain the role of ingredients in bread making.  
(b) Explain in detail the manufacturing process of Dark Chocolate.

OR

- Define Meringue. Explain the various types of Meringue in detail.
- Discuss in detail the "Break Faults" and their remedies.

(5+5=10)

Q.9. Explain the importance of production planning and production scheduling in relation to quality and quantity control in kitchen operation.

(10)

Q.10. (a) What is yield? Explain the importance of yield in kitchen operation.  
(b) Differentiate between forecasting and budgeting

(5+5=10)

OR

"Mezze platter is gaining importance all around the world". Justify the statement with focus on Mezze and Mediterranean food.

(10)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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ACADEMIC YEAR 2016-2017

COURSE : 6th Semester of 3-year B.Sc. in H&HA  
SUBJECT : Advance Food Production Operations - II  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Geographical location plays important role in the staple diet of people. Discuss in detail regional influences, specialities and equipment used with reference to Great Britain Cuisine.

OR

Elucidate with reference to German Cuisine.

(5+5=10)

Q.2. What are the regional cooking styles of China? Discuss in detail. Briefly explain one popular dish from each region.

OR

What speciality equipment is used in Chinese cuisine that makes its cooking methods so unique? With the help of a neat diagram, explain the Chinese cooking range and its design.

(5+5=10)

Q.3. List various types of icings. Explain any four giving their uses with examples.

(3+4+3=10)

OR

Define ice cream. What are the additives and preservatives that are added during manufacturing process? Give recipe for 1 ltr. vanilla ice cream.

(3+3+4=10)

Q.4. Write short notes (any two):

- (a) Organoleptic and sensory evaluation
- (b) Yield management
- (c) Food trails

(2x5=10)

Q.5. Discuss in detail internal and external bread faults. Explain their causes and suggest remedies.

(5+5=10)

Q.6. Differentiate between the following (any four):

- (a) Production planning and Production scheduling.
- (b) Dark chocolate and Milk chocolate.
- (c) Swiss meringue and Italian meringue.
- (d) Icings and Toppings.
- (e) Forecasting and Budgeting.

(4x 2 ½ =10)

Q.7. Write short notes on (any two):

- (a) Standardised recipe
- (b) Testing of new kitchen equipment
- (c) Production quality and quantity control
- (d) Mezze platter

(2x5=10)

Q.8. With the help of a flow chart, explain the manufacturing process of chocolate.

(10)

Q.9. Explain the following:

- (a) Yorkshire pudding
- (b) Spätzle
- (c) Offals
- (d) Plum blossom snow

(4x2 ½ =10)

Q.10. Match the following:

- |              |                   |
|--------------|-------------------|
| (a) Hakka    | (i) Rice          |
| (b) Dolmas   | (ii) Hung curd    |
| (c) Moussaka | (iii) Noodles     |
| (d) Paella   | (iv) Chicken      |
| (e) Baklava  | (v) Apple         |
| (f) Tiramisu | (vi) Cream        |
| (g) Manzana  | (vii) Cats tongue |
| (h) Pollo    | (viii) Wine leaf  |
| (i) Marzipan | (ix) Brinjal      |
| (j) Tazaziki | (x) Walnuts       |
|              | (xi) Almonds      |

(10x1=10)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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ACADEMIC YEAR 2017-2018

COURSE : 6<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Advance Food Production Operations - II  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Describe the regions of Chinese cuisine with their speciality. List **five** speciality Chinese equipment with their application.

(5+5=10)

Q.2. Explain in detail about the regional speciality of Mexican cuisine on the basis of geographical and historical background.

OR

Describe in detail the characteristics of Italian cuisine and justify the importance of pastas in Italian cuisine.

(10)

Q.3. Define ice cream and role of additives and preservatives used in ice cream making.

(3+7=10)

Q.4. Write the steps involved in manufacturing processing of chocolate.

OR

Define meringues. What are the different types of meringues used in confectionery?

(10)

Q.5. Explain the types of icing and toppings used in cake decoration. Write the use of icing in cake making.

(5+5=10)

Q.6. Briefly describe the role of different ingredients in bread making. Explain **any two** varieties of bread faults with their reason.

(6+4=10)

Q.7. Explain the steps involved in developing new recipes for a speciality outlet.

(10)

Q.8. Write short notes on **any two**:

- (a) Job description
- (b) Organoleptic and sensory evaluation
- (c) Bread improver
- (d) Forecasting

(2x5=10)

Q.9. Write short notes on **any ten**:

- (a) Kibbeh (b) Paella (c) Enchiladas
- (d) Calzone (e) Spaetzle (f) Sauerbraten
- (g) Parline (h) Moussaka (i) Sumac powder
- (j) Mortadella (k) Royal icing (l) Ravioli

(10x1=10)

Q.10. Define yield. Discuss the importance of yield management system in kitchen.

(10)

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