ROLL No...............

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

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

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(Marks allotted to each question are given in brackets)
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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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