

Advanced food production

TYHS sem VI 2016-17

Q.P. Code: 10254

(Marks: 75)

[Time: 2½ Hours]

Please check whether you have got the right question paper.

N.B:

1. Attempt any 3 Questions from Question 1.
2. Attempt any 3 Question from Question 2
3. Attempt any 3 Question from Question 3
4. Attempt any 3 Question from Question 4
5. Attempt any 5 Question from Question 5.

Q.1

Attempt any 3 Questions from the following

1. Explain the various factors affecting kitchen layouts
2. Illustrate any 5 types of Kitchen layouts with the help of neat diagrams
3. Write in brief the methodology of Food Cost Control
4. Draw the Hierarchy of the kitchen stewarding Department and list down the duties of each team member.
5. List down the various equipments, tools and cleaning material used in the kitchen Stewarding department
6. Write a brief note Hotel Waste and measures of disposing this waste

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Q.2

Attempt any 3 Questions from the following

1. Explain in brief any 5 types of Sandwiches served Hot
2. What are the guidelines you would follow in the preparation and storage of sandwiches
3. Explain in brief any 5 Hot Hors d'oeuvres
4. Explain in brief
 - a. Amuse Bouche
 - b. Tapas
 - c. Antipasti
 - d. Mezze
 - e. Antojitos
5. Explain in brief the following Classical Garnishes (any two)
 - a. Alaska
 - b. Cardinal
 - c. Wellington
6. Explain in brief the following Classical Garnishes (any two)
 - a. Neapolitaine
 - b. Diable a la
 - c. Thermidor

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Q.3

Attempt any 3 Questions from the following

1. List down any 5 tools used in Ice carving. List the guidelines followed when carving Ice.
2. List down the uses of Wines in cooking
3. List down the uses of Herbs and Spices in cooking
4. Write a brief note on the Sensory/ Organoleptic method of evaluating food
5. List and explain the different organoleptic tests used by Organizations to evaluate their food products.
6. Write a brief note on the latest cooking trends evolving in today's market.

(P.T.O)

Q.4 Attempt any 3 Questions from the following

1. Draw the workflow of a kitchen organization.
2. What measures would you take to simplify work of the chefs whilst designing a kitchen?
3. Write a brief note on the History of Sandwiches and explain the different parts of a sandwich.
4. Explain in brief any 5 Cold Hors d'oeuvres
5. List down the points you would keep in mind while preparing and presenting Appetizers
6. Explain in brief any 5 Cold Sandwiches

Q.5 Attempt any 5 Questions from the following

1. Explain the work triangle for planning a kitchen layout.
2. Explain
 - a. Angels on horseback
 - b. Devils on Horseback
 - c. Dolmas
3. Plan a Breakfast Menu for American Delegates visiting India
4. List down any 6 Culinary Herbs
5. List any 3 gluten free flours
6. Explain the following culinary terms
 - a. Aretes
 - b. Chipolata
 - c. Estomac
7. Explain the following Culinary Terms
 - a. Foncer
 - b. Gras double
 - c. Jambon
8. Explain the following Culinary Terms
 - a. Moutarde
 - b. Noisette
 - c. Os e moelle
9. Explain the following Culinary Terms
 - a. Rognon
 - b. Saumure
 - c. Tasse
10. Explain the following Culinary Terms
 - a. Viande
 - b. Degorger
 - c. Demi Devil