

5M401	Roll No. : _	Total Printed Pages : 2
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B.H.M.C.T. (Sem. V) (Main / Back) Examination, November - 2011 AFP-I Advance Food Production - I 5M401		

Time : 3 Hours]

[Total Marks : 80
[Min. Passing Marks : 32

Attempt any five questions in all out of seven questions including question No. 1 and 2, which are compulsory. Each question carries equal marks.

Use of following supporting material is permitted during examination.
(Mentioned in form No. 205)

1. NIL2. NIL

1 (a) Fill in the blanks :

- (i) _____ is responsible for the efficient running of cold tander.
- (ii) Roe of sturgeon of fish called _____
- (iii) Transforming Porra into various dishes called _____
- (iv) _____ is famous where a wide variety of dishes including lots of fish is offered.

2×4=8

(b) True or False :

- (i) A cold buffet is best assembled around a cent re piece.
- (ii) Garnishes cannot be defined as "food items" placed on top of a principal dish.
- (iii) Standard purchase specification assist with the formulation of standard recipes.
- (iv) Gazpacho is an international soup of Italy.

2×4=8

2 Explain any four :

- (i) Farcis
- (ii) terrines ✓
- (iii) Pates ✓
- (iv) Galantines ✓
- (v) Ballontines ✓
- (vi) Mowsses

4×4=16

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1

[Contd...

- 3 Explain in detail :
(a) Cooking methods of sausages
(b) ✓ Function of Garde-Manger
(c) ✓ Yield testing
(d) ✓ Buffet themes
4×4=16
- 4 Write notes on following : (any four)
(a) Spanish Cuisine
(b) Lebanese
(c) Chinese
(d) Thai
(e) Mexican
4×4=16
- 5 Write in detail about the Sugar crafting and chocolate confectionary.
8
- 6 ✓ Explain the responsibilities of Chef Garde Manger and draw a layout of Larder.
8
- 7 ✓ What are the principles of buffet and its presentation and explain about the smorgasbord.
8
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