**B. Sc. (Hospitality Studies) (Semester - V) Examination**

**SPECIALISED FOOD PRODUCTION501**

**(New 2008 Pattern)**

Q.1) Attempt any four : [10]

(a) What is an Appetizer ? Classify Appetizers by giving two

examples of each.

(b) Give recipe for Hot Water Crust Pastry using 450 gm of Flour.

(c) Classify Salads giving two examples of each.

(d) Discuss any five characteristics of Convenience Food.

(e) Discuss precautions to be taken while preparing a Quality

Sandwich.

Q.2) Attempt any two : [10]

(a) Explain any five types of Cookies.

(b) Explain usage of the following ingredients in Bakery and

Patisserie :

(i) Icing Sugar

(ii) Glucose

(iii) Cream of Tartar

(iv) Eggs

(v) Green Apple Crush

(c) Write five DO’s and five Don’ts while preparing Flour Pastries.

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Q.3) Attempt any two : [10]

(a) Discuss Composition of Salads.

(b) Explain evolution and history of Nouvelle Cuisine.

(c) Explain any five types of Sandwiches.

Q.4) Attempt any two : [10]

(a) Explain any two Methods of Mixing for Cookies.

(b) Explain the following terms : (Any Five)

(i) Churro

(ii) Çipollini

(iii) Niboshi

(iv) Dariole

(v) Junket

(vi) Véronique

(vii) Aioli

(c) Explain any five faults and causes in Puff Pastry.Q.1) (A) Explain the different parts of Salad with two examples and state

characteristics of good Salad. [05]

(B) Explain any two types of Cookies in detail. [05]

Q.2) (A) Define Pastry. State do’s and don’ts whole preparing Pastry. [05]

(B) Briefly explain the evolution and history of Nouvelle Cuisine. [05]

Q.3) (A) Define Mousse and give the recipe for any one type of Savoury

Mousse. [05]

(B) Classify Icings. Explain any two types of Icing. [05]

Q.4) (A) Classify Sandwiches and briefly explain precautions to take while

preparing Sandwitches. [05]

(B) Explain any two Classical Appetizers. [05]

[4383]-501 1 P.T.O.

Seat

No.Q.5) (A) Explain the following terms : (Any Eight) [08]

(1) Farfalle

(2) Soshi

(3) Gorgonzola

(4) Blind Baking

(5) Accelerated Freez Drying

(6) Raspings

(7) Salami

(8) Timbale

(9) Bisque

(10) Aspic

(B) Write disadvantages of Convenience Food.

Q.1) (A) Enlist the important points to be considered during Service and

Presentation of Haute Cuisine. [05]

(B) List and explain classical appatizers consisting Meat, Poultry

and Fish. (two each) [03]

(C) Mention any two disadvantages of Convenience Foods. [02]

Q.2) (A) Classify Pastries and explain any two with examples. [05]

(B) Differentiate between Mousse and Mousse Line. [03]

(C) Enlist any four spreads used in making Sandwiches. [02]

Q.3) (A) What is a Larder ? Write down the functions of a Larder

Department. [05]

(B) Explain in brief about Fondant and Butter Icing. [03]

(C) What points should one consider while storing Sandwiches ? [02]

[4283]-501 1 P.T.O.

Seat

No.Q.4) (A) Explain the following Cookies in brief : (Any Two) [05]

(a) Icebox Cookies

(b) Drop Cookies

(c) Rolled Cookies

(B) What precautions will you take while presenting an Appatizer ? [03]

(C) Enlist any four large equipments and its uses that are used in

a Larder Department. [02]

Q.5) (A) What are the principles of making a Salad ? [05]

(B) Explain the following terms : (Any Five) [05]

(1) Blind Fold

(2) Barquette

(3) Sushi

(4) Tacos

(5) Galantine

(6) Fricusse

(7) Maraschino

Q.1) Explain the culinary terms : (Any Ten) [10]

(1) Nachos

(2) Farfelle

(3) Salsa

(4) Sushi

(5) Dashi

(6) Marzipan

(7) Wasabi

(8) Tamale

(9) Pretzel

(10) Foccasia

(11) Moussaka

(12) Pesto

[4083]-501 1 P.T.O.Q.2) Explain Hante Cuisine and write the salient features of Nouvelle Cuisine. [05]

Q.3) Define Convenience Foods. Explain any two types of Processing. Name

any two bread spread. [05]

Q.4) Classify Appetizers with examples and write four precautions for

Preparing and Storing Appetizer. [05]

Q.5) Enlist the principles of making Salad and name and explain two Classical

Salads. [05]

Q.6) Give the difference between Mousse and Mousseline. Name any four

Savoury Mousse. [05]

Q.7) Draw and explain any five types of Sandwiches. [05]

Q.8) Define Danish Pastry. Explain different methods of mixing a Cookie

Dough. [05]

Q.9) Define the term Icing, Frosting, Filling and write the importance of

Icing

Q.1) (A) Discuss evolution and history of Nouvelle Cuisine. [05]

(B) Explain Preparation Method of Mousseline in Commercial

Establishment. [05]

Q.2) (A) Explain the following Sandwiches : [06]

(a) Pinwheel

(b) Club Sandwich

(c) Ribbon Sandwich

(B) Explain any four Processing Methods of Convenience Food. [04]

Q.3) (A) List any five points to be observed while storing Cold Appetizers. [05]

(B) Explain any two methods of mixing while preparing Cookies with

examples. [05]

Q.4) (A) Give standard recipe of the following pastries using 500 gm

of refined flour : [05]

(a) Puff Pastry

(b) Choux Pastry

(B) List and explain any five types of Fillings used in Confectionery. [05]

[3982]-501 1 P.T.O.Q.5) (A) Explain the following culinary terms : (Any Five) [05]

(a) Aröli

(b) Bavarian Cream

(c) Tapas

(d) Palmier

(e) Consistency

(f) Weak Flour

(B) Classify Salads in detail and give one example of each

Q.1) (A) Explain the following terms : (Any Six) [06]

(1) Frosting

(2) Quennel

(3) Abets

(4) Quiche

(5) Mirepoix

(6) Junket

(7) Fondve

(8) Timbale

(B) What are the salient features of Haute Cuisine and Nouvelle

Cuisine ? [04]

Q.2) (A) Explain the Preparation of Mousseline. [04]

(B) Classify Salads. Explain any one Classical Salad in detail. [04]

(C) Explain in brief the role of Icing in Bakery. [02]

[4183]-501 1 P.T.O.

Seat

No.Q.3) (A) What is an Appetizer ? Classify giving two examples of each. [05]

(B) Write the advantages and disadvantages of Convenience Food. [03]

(C) Give the Flour to Fat Ratio for the following Pastries : [02]

(a) Short Crust

(b) Puff Pastry

(c) Flaky Pastry

(d) Choux Pastry

Q.4) (A) Give the standard recipe for preparing Choux Pasty and

precautions to be taken while preparing it. [06]

(B) Explain the following : [04]

(a) Drop Cookies

(b) Rolled Cookies

Q.5) (A) Define Icing. Explain Royal Icing and Fondant Icing. [05]

(B) Write notes : [05]

(a) Composition of Sandwich

(b) Broadway Sandwich

[4183]

Q.1) Attempt any four : [10]

(a) What is an Appetizer ? Classify Appetizers by giving two

examples of each.

(b) Give recipe for Hot Water Crust Pastry using 450 gm of Flour.

(c) Classify Salads giving two examples of each.

(d) Discuss any five characteristics of Convenience Food.

(e) Discuss precautions to be taken while preparing a Quality

Sandwich.

Q.2) Attempt any two : [10]

(a) Explain any five types of Cookies.

(b) Explain usage of the following ingredients in Bakery and

Patisserie :

(i) Icing Sugar

(ii) Glucose

(iii) Cream of Tartar

(iv) Eggs

(v) Green Apple Crush

(c) Write five DO’s and five Don’ts while preparing Flour Pastries.

[3882]-501 1 P.T.O.Q.3) Attempt any two : [10]

(a) Discuss Composition of Salads.

(b) Explain evolution and history of Nouvelle Cuisine.

(c) Explain any five types of Sandwiches.

Q.4) Attempt any two : [10]

(a) Explain any two Methods of Mixing for Cookies.

(b) Explain the following terms : (Any Five)

(i) Churro

(ii) Çipollini

(iii) Niboshi

(iv) Dariole

(v) Junket

(vi) Véronique

(vii) Aioli

(c) Explain any five faults and causes in Puff Pastry

Q.1) (A) Discuss evolution and principles followed while practicing

Nouvelle Cuisine. [05]

(B) Give recipe for Choux Pastry using 200 gm of Refined Flour.

List two variations using the same Pastry. [05]

Q.2) Write short notes : (Any Two) [10]

(a) Storage of Sandwiches

(b) Icings

(c) Principles to be followed while making a Good Salad.

Q.3) (A) Classify Appetizers and give two examples of each. [04]

(B) Discuss functions of Larder Department in a Five Star Hotel. [06]

Q.4) (A) Differentiate between Mouse and Mousseleine. [04]

(B) List different types of Cookies and explain any four of them

in detail. [06]

[3882]-51 1 P.T.O.

Q.5) (A) Discuss role of the following ingredients in preparation of Flour

Pastries : [06]

(a) Refined Flour

(b) Leavening Agent

(c) Water

(B) Explain the following culinary terms : [04]

(a) Broadway

(b) Vol-au-vont

(c) Caesar Salad

(d) Aioli

Q.1) (A) Discuss evolution and history of Nouvelle Cuisine. [05]

(B) Explain Preparation Method of Mousseline in Commercial

Establishment. [05]

Q.2) (A) Explain the following Sandwiches : [06]

(a) Pinwheel

(b) Club Sandwich

(c) Ribbon Sandwich

(B) Explain any four Processing Methods of Convenience Food. [04]

Q.3) (A) List any five points to be observed while storing Cold Appetizers. [05]

(B) Explain any two methods of mixing while preparing Cookies with

examples. [05]

Q.4) (A) Give standard recipe of the following pastries using 500 gm

of refined flour : [05]

(a) Puff Pastry

(b) Choux Pastry

(B) List and explain any five types of Fillings used in Confectionery. [05]

[3982]-501 1 P.T.O.

Q.5) (A) Explain the following culinary terms : (Any Five) [05]

(a) Aröli

(b) Bavarian Cream

(c) Tapas

(d) Palmier

(e) Consistency

(f) Weak Flour

(B) Classify Salads in detail and give one example of each.

Q.1) (A) Discuss any six important points to be considered while preparing

Plated Service of Nouvelle Cuisine. [06]

(B) Explain any two types of Savoury Mousse with examples. [04]

Q.2) (A) Explain any six types of Sandwiches. [06]

(B) Discuss four advantages and four disadvantages of use of

Convenience Food. [04]

Q.3) (A) Explain any five Classical Appetizers. [05]

(B) Give Standard Recipe of Flaky Pastry using 1 kg of Flour. [05]

Q.4) (A) List any eight precautions to be taken while preparing a Quality

Sandwich. [04]

(B) Discuss role of following ingredients in Flour Pastries : [06]

(a) Refined Flour

(b) Sugar

(c) Fat

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Q.5) (A) Discuss any five types of Cookies. [05]

(B) Explain the following culinary terms : (Any Five) [05]

(a) Bard

(b) Ganache

(c) Guacamole

(d) Haggis

(e) Tamale

(f) Rémoulade

Q.1) Explain the following culinary terms : (Any Ten) [10]

(1) Tofn

(2) Jalapeno

(3) Salt Petre

(4) Galangal

(5) Paella

(6) Waldrof

(7) Galantine

(8) Foccasia

(9) Weak Flour

(10) Spread

(11) Canape

(12) Pita

Q.2) (A) Enlist the points to be followed for preparing Cooking and Plating

in Nourelle Cuisine. [05]

(B) Describe the duties and responsibilities of Larder Chef. [05]

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Q.3) (A) Give the classification of Appetizers and give precautions for

Storing. [05]

(B) Give the difference between Mousse and Mousseline. Name four

Savouny Mousse. [05]

Q.4) (A) Explain the parts of Salad and name two Classical Salad. [05]

(B) Draw and explain any five types of Sandwich. [05]

Q.5) (A) Give the classification of Pastries and explain with two examples. [05]

(B) Explain different ways of making Cookies. [05]

OR

(B) Define Icing. Explain different types of Icing

Q.1) (A) Explain the following terms : (Any Six) [06]

(1) Frosting

(2) Quennel

(3) Abets

(4) Quiche

(5) Mirepoix

(6) Junket

(7) Fondve

(8) Timbale

(B) What are the salient features of Haute Cuisine and Nouvelle

Cuisine ? [04]

Q.2) (A) Explain the Preparation of Mousseline. [04]

(B) Classify Salads. Explain any one Classical Salad in detail. [04]

(C) Explain in brief the role of Icing in Bakery. [02]

[4183]-501 1 P.T.O.

Seat

No.

Q.3) (A) What is an Appetizer ? Classify giving two examples of each. [05]

(B) Write the advantages and disadvantages of Convenience Food. [03]

(C) Give the Flour to Fat Ratio for the following Pastries : [02]

(a) Short Crust

(b) Puff Pastry

(c) Flaky Pastry

(d) Choux Pastry

Q.4) (A) Give the standard recipe for preparing Choux Pasty and

precautions to be taken while preparing it. [06]

(B) Explain the following : [04]

(a) Drop Cookies

(b) Rolled Cookies

Q.5) (A) Define Icing. Explain Royal Icing and Fondant Icing. [05]

(B) Write notes : [05]

(a) Composition of Sandwich

(b) Broadway Sandwich

Q.1) (A) Write down the different functions of Larder Department. [04]

(B) Explain any four principles of Salad Making. [04]

(C) List the specific essential tools used in Larder. [02]

Q.2) (A) Write a recipe for making Puff Pastry using 2 kg of refined

Flour. [05]

(B) Explain the following Sandwiches : [05]

(a) Double Decker

(b) Ribbon

Q.3) (A) What is a Cookie ? Explain any two methods for making Cookies. [05]

(B) Write a note on evolution and history of Nouvelle Cuisine. [05]

Q.4) (A) Classify Appetizers. List down any four precautions for preparing

and storing each. [05]

(B) Differentiate between Mousse and Mousseline. Give two examples

of each. [05]

[4183]-51 1 P.T.O.

Seat

No.

Q.5) (A) Explain the following Icings in detail : (Any Two) [06]

(a) Glace

(b) Royale

(c) Fudge

(B) Explain the following terms : (Any Four) [04]

(a) Ganache

(b) Trançon

(c) Volauvent

(d) Demi Glaze

(e) Brine

(f) Giblets

Q.1) (A) Explain the different parts of Salad with two examples and state

characteristics of good Salad. [05]

(B) Explain any two types of Cookies in detail. [05]

Q.2) (A) Define Pastry. State do’s and don’ts whole preparing Pastry. [05]

(B) Briefly explain the evolution and history of Nouvelle Cuisine. [05]

Q.3) (A) Define Mousse and give the recipe for any one type of Savoury

Mousse. [05]

(B) Classify Icings. Explain any two types of Icing. [05]

Q.4) (A) Classify Sandwiches and briefly explain precautions to take while

preparing Sandwitches. [05]

(B) Explain any two Classical Appetizers. [05]

[4383]-501 1 P.T.O.

Seat

No.

Q.5) (A) Explain the following terms : (Any Eight) [08]

(1) Farfalle

(2) Soshi

(3) Gorgonzola

(4) Blind Baking

(5) Accelerated Freez Drying

(6) Raspings

(7) Salami

(8) Timbale

(9) Bisque

(10) Aspic

(B) Write disadvantages of Convenience Food. [02]

Q.1) (A) Enlist the important points to be considered during Service and

Presentation of Haute Cuisine. [05]

(B) List and explain classical appatizers consisting Meat, Poultry

and Fish. (two each) [03]

(C) Mention any two disadvantages of Convenience Foods. [02]

Q.2) (A) Classify Pastries and explain any two with examples. [05]

(B) Differentiate between Mousse and Mousse Line. [03]

(C) Enlist any four spreads used in making Sandwiches. [02]

Q.3) (A) What is a Larder ? Write down the functions of a Larder

Department. [05]

(B) Explain in brief about Fondant and Butter Icing. [03]

(C) What points should one consider while storing Sandwiches ? [02]

[4283]-501 1 P.T.O.

Seat

No.

Q.4) (A) Explain the following Cookies in brief : (Any Two) [05]

(a) Icebox Cookies

(b) Drop Cookies

(c) Rolled Cookies

(B) What precautions will you take while presenting an Appatizer ? [03]

(C) Enlist any four large equipments and its uses that are used in

a Larder Department. [02]

Q.5) (A) What are the principles of making a Salad ? [05]

(B) Explain the following terms : (Any Five) [05]

(1) Blind Fold

(2) Barquette

(3) Sushi

(4) Tacos

(5) Galantine

(6) Fricusse

(7) Maraschino

Q.1) (A) Write down the different functions of Larder Department. [04]

(B) Explain any four principles of Salad Making. [04]

(C) List the specific essential tools used in Larder. [02]

Q.2) (A) Write a recipe for making Puff Pastry using 2 kg of refined

Flour. [05]

(B) Explain the following Sandwiches : [05]

(a) Double Decker

(b) Ribbon

Q.3) (A) What is a Cookie ? Explain any two methods for making Cookies. [05]

(B) Write a note on evolution and history of Nouvelle Cuisine. [05]

Q.4) (A) Classify Appetizers. List down any four precautions for preparing

and storing each. [05]

(B) Differentiate between Mousse and Mousseline. Give two examples

of each. [05]

[4183]-51 1 P.T.O.

Seat

No.

Q.5) (A) Explain the following Icings in detail : (Any Two) [06]

(a) Glace

(b) Royale

(c) Fudge

(B) Explain the following terms : (Any Four) [04]

(a) Ganache

(b) Trançon

(c) Volauvent

(d) Demi Glaze

(e) Brine

(f) Giblets

Q.1) (A) Explain the following terms : (Any Six) [06]

(1) Frosting

(2) Quennel

(3) Abets

(4) Quiche

(5) Mirepoix

(6) Junket

(7) Fondve

(8) Timbale

(B) What are the salient features of Haute Cuisine and Nouvelle

Cuisine ? [04]

Q.2) (A) Explain the Preparation of Mousseline. [04]

(B) Classify Salads. Explain any one Classical Salad in detail. [04]

(C) Explain in brief the role of Icing in Bakery. [02]

[4183]-501 1 P.T.O.

Seat

No.

Q.3) (A) What is an Appetizer ? Classify giving two examples of each. [05]

(B) Write the advantages and disadvantages of Convenience Food. [03]

(C) Give the Flour to Fat Ratio for the following Pastries : [02]

(a) Short Crust

(b) Puff Pastry

(c) Flaky Pastry

(d) Choux Pastry

Q.4) (A) Give the standard recipe for preparing Choux Pasty and

precautions to be taken while preparing it. [06]

(B) Explain the following : [04]

(a) Drop Cookies

(b) Rolled Cookies

Q.5) (A) Define Icing. Explain Royal Icing and Fondant Icing. [05]

(B) Write notes : [05]

(a) Composition of Sandwich

(b) Broadway Sandwich