

5M401

Roll No. : 09MCHXX006

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. NIL 2. NIL

1 (a) Fill in the blanks :

- (i) \_\_\_\_\_ is responsible for the efficient running of cold tarder.
- (ii) Roe of stawgeon of fish called \_\_\_\_\_
- (iii) Transforming Porla 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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- 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 Swgar crafting and chocolate confectionary.

8

- 6 ✓ Explain the responsibilities of Chaf Garde Manger and drawn a layout of Larder.

8

- 7 ✓ What are the principles of buffet and its presentation and explain about the smorgasbord.

8

