



AJEENKYA

D Y PATIL UNIVERSITY

End Term Exam (April- 2019)

School: OF HOTEL MANAGEMENT

Program: BHM

Course: Advance Food Production

Course Code: HOM202

Semester: IV

Max Marks: 50

Duration: 120 mins

Note: 1. Figures to the right indicates full marks.

Q.1: Match the following?

10 Marks

- | | |
|-------------------|----------------------|
| 1] Yam | 1] Shakarkand |
| 2] Sweet Potato | 2] Suran |
| 3] Sprouted beans | 3] White Gourd |
| 4] Lauki | 4] Phuli hari chauli |
| 5] Arvi ka Patta | 5] Elephant Yam |
| 6] Zamikand | 6] Colocasia leaf |
| 7] Sem | 7] Fennel |
| 8] Chukandar | 8] Ridge gourd |
| 9] Turai | 9] Beetroot |
| 10] Hasha | 10] Beans |

Q.2: Answer the following questions: Solve any 05

10 Marks

- 1] What are ingredients used in bread making?
- 2] What is the Flour?
- 3] What is definition of larder dept. [Garde manger]?
- 4] Draw the layout of larder?
- 5] Write the four herbs name used in bakery kitchen?
- 6] Write the name of four famous cakes?
- 7] What types of equipment, machinery & utensils used in bakery dept.?

Q.3: Answer the following questions: Solve any 2

10 Marks

- 1] What are the types of icing used in the kitchen & give the classification?
- 2] Draw the kitchen hierarchy of five star hotels?
- 3] Explain the different cuts of Fish, Selection & Storage Criteria of fish?

Q.4: Answer the following questions: Solve any 2

10 Marks

1. Write the recipes of Vichyssoise soup [Potato & Leeks Soup]?
2. Draw the layout of Bakery Dept.?
3. Write the names of different types of pastry? Explain it?

Q.5: Answer the following questions: Solve any 2

10 Marks

1. Draw the five star hotel kitchen layouts?
2. Write down the all types of breads names prepared by you during the International chefs/breads day?
3. Explain the methods of cake making?
