

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-6)
INTERNATIONAL CUISINE-AN EXPLORATION
Subject Code : BHMCT 601-18
M.Code : 79337
Date of Examination : 25-04-2024

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO mark each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

I. Explain the following in brief :

- a) Quality Control
- b) Forecasting
- c) Unconventional Garnishes
- d) Flash-Frozen
- e) Conduction
- f) Ravioli
- g) Baklava
- h) Chinese Clever
- i) Offals
- j) Carbohydrates.

SECTION-B

2. Discuss about the popularity of French cuisine around the world.
3. Write a brief note on Food Trails.
4. Plan a 7 day Duty Roaster for a kitchen of five star hotel.
5. Explain in brief about Production Planning.
6. Explain the role, use and importance of Garnishes in for a chef.

SECTION-C

7. What are the regional cooking styles of China? Discuss in detail. Briefly explain one popular dish from each region.
8. What do you understand by the term Kitchen Organization? What are the factors on which kitchen organization is based?
9. Explain in brief about Molecular Gastronomy focusing on its history and development

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SECTION - A

I. Write a short notes on :

- a) Define the term "Culinary Brigade" and explain its importance in kitchen organization.
- b) Identify two types of cuisine found in the Middle East and their characteristic dishes.
- c) Mention the essential ingredients used in a traditional Moroccan tagine.
- d) What is the significance of rice in Oriental cuisines?
- e) Describe the main culinary influences of Spain's historical regions.
- f) What is the term used for the organization of kitchen staff in classical French cuisine?
- g) What are a "Stock" and its importance in food preparation?
- h) Name one traditional Japanese dish and its cooking method.
- i) Describe how "Fermentation" is used in food production.
- j) Mention any two kitchen equipment used in modern cooking techniques.

SECTION - B

2. Explain the principles of yield management and how it affects food costing in large kitchens.
3. How does food production presentation affect the customer dining experience?
4. Discuss the significance of spices in Middle Eastern cuisine, with examples of key dishes.
5. Discuss the equipment commonly used in modern kitchens for molecular gastronomy.
6. Compare the differences between Eastern and Western cuisines in terms of flavor profiles and cooking techniques.

SECTION - C

7. Trace the development of Italian cuisine from ancient to modern times, and explain how historical events influenced its culinary practices.
8. Describe the evolutions of molecular gastronomy and its impact on contemporary cooking. Include the key figures, techniques and equipment associated with it.
9. Discuss the various methods of food presentation in fine dining, including garnishing, plating techniques and their influence on the customer's perception of the dish.

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