

Total No. of Questions: 7

Total No. of Printed Pages: 2

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/EC601A/2025/BHMCT_SEM6

TYBHMCT (Sixth Semester) Examination, 2025

EC601A - ADVANCED FOOD PRODUCTION

(2021 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms:

- A) Balanced Diet [2]
- B) Mezze [2]
- C) Muscle Fiber [2]
- D) Sous Vide [2]
- E) CAD [2]

Q2. A) Illustrate the various cuts of chicken with appropriate labeled sketches. [5]

B) Compare and contrast between use of dishwashers and manual method of dish washing. [5]

Q3. A) Explain the concept of Nouvelle Cuisine and evaluate any four key characteristics of it. [5]

B) Define a balanced diet and justify its significance in maintaining a healthy modern lifestyle. [5]

Q4. A) Develop and discuss five key precautions to be followed during the preparation and presentation of appetizers. [5]

B) Describe the process of meat aging and analyze five factors that influence meat tenderness. [5]

Q5. A) Design a detailed layout for a rectangular all-day dining kitchen, considering its operational hours and staffing requirements. [5]

B) Differentiate between various types of fish, providing relevant examples, including local names. [5]

Q6. A) Explain the essential considerations for proper meat storage to ensure safety and quality. [5]