

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/EC701A/2025/BHMCT_SEM7

Final Year (Seventh Semester) Examination, 2025
EC701A - SPECIALIZED FOOD PRODUCTION-I
(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) Smorgasbord. [2]
- B) Confit. [2]
- C) Tempering. [2]
- D) Humectant. [2]
- E) Chaudfroid. [2]

Q2. A) Define charcuterie and classify its various types. [5]

B) List and explain the essential tools and equipment used in the larder. [5]

Q3. A) Write short notes on popular dishes from Japan and Thailand. [5]

B) Explain how galantine and ballotine are made in detail. [5]

Q4. A) Explain the classification of desserts with suitable examples. [5]

B) Discuss the precautions to be taken while handling, storing, and preparing chocolate. [5]

Q5. A) Describe the examples and importance of nutrient supplements and sequestrants. [5]

B) Write short notes on pies and soufflés. [5]

Q6. A) Discuss the types, examples, and importance of coloring and flavoring agents. [5]

B) Explain different classical cold preparations with examples. [5]

Q7. A) Discuss the major ingredients and cooking methods used in Oriental and South-East Asian cuisines. [5]

B) Explain the processing and uses of forcemeat with examples. [5]
