

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/EC601A/2026/BHMCT_SEM6

TYBHMCT (Sixth Semester) Examination, 2026

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) Elastin** [2]
- B) Nouvelle cuisine** [2]
- C) Hors d'oeuvres** [2]
- D) Sousing** [2]
- E) Balanced Diet** [2]

Q2. A) Explain the history and evolution of Nouvelle Cuisine in brief. [5]

B) List types of appetizers with two examples each. [5]

Q3. A) Explain factors affecting tenderness of meat. [5]

B) Describe selection criteria for fresh fish. [5]

Q4. A) Explain the importance of balanced diet in modern lifestyle. [5]

B) Describe different kitchen layouts with examples. [5]

Q5. A) Explain importance of kitchen stewarding department. [5]

B) List precautions while preparing appetizers. [5]

Q6. A) Compare Haute Cuisine and Nouvelle Cuisine. [5]

B) Explain different cuts of meat and their uses. [5]

Q7. A) Describe methods of fish cooking. [5]

B) Explain factors affecting kitchen design. [5]
