

Total No. of Questions: 7

Total No. of Printed Pages: 2

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/EC701A/2026/BHMCT_SEM7

Final Year BHMCT (Seventh Semester) Examination, 2026

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) Terrines [2]
- B) Mousseline [2]
- C) Moussaka [2]
- D) Teriyaki [2]
- E) Seeding method [2]

Q2. A) List the special features of ingredients and popular dishes from two South-East Asian countries. [5]

B) Explain the duties and responsibilities of a larder chef. [5]

Q3. A) Assess the role of marinades and cures in enhancing the flavor profile of charcuterie products. Give examples. [5]

B) Differentiate between gelato and sorbet in terms of ingredients, preparation, and texture. [5]

Q4. A) Analyze the factors that can affect the quality of chocolate during storage and handling. [5]

B) Explain the function of natural and synthetic coloring agents in food preparation. [5]

Q5. A) Explain how cultural influences have shaped the cuisine of the Europe. [5]

B) Design a simple cold platter using larder techniques and justify your selection of products & ingredients. [5]

Q6. A) Illustrate the process of preparing a basic sausage using forcemeat. [5]

B) Differentiate between galantines and ballotines. [5]

- Q7. A) Explain the methods of preparation for still-frozen frozen desserts with the help of examples. [5]**
- B) Write short note on sweetening agents used in culinary applications. [5]**
