

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM361/2026/BSCHS_SEM6

TYBSCHS (Sixth Semester) Examination, 2026
HSMM361 - ADVANCED FOOD PRODUCTION I
(2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

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

Q1. Explain the terms:

- A) The Larder (Garde Manger) [1]
- B) Hors d'oeuvres [1]
- C) Forcemeat [1]
- D) Ballotine [1]
- E) Classical Sandwich [1]

Q2. Compare and contrast South American and North American cuisines in terms of their geographical influence and signature cooking techniques. [5]

Q3. Explain the role of specialized equipment and unique ingredients in the preparation of Japanese and Korean festival menus. [5]

Q4. Design a functional layout for a Larder department and justify the specific responsibilities of the Larder Chef in maintaining it. [5]

Q5. Outline the essential rules for the selection and presentation of Hors d'oeuvres, including critical storage points to ensure food safety. [5]

Q6. Distinguish between Ham, Bacon, and Gammon based on their processing methods and culinary uses within the charcuterie section. [5]

Q7. Evaluate the precautions necessary during the preparation and storage of hot versus cold sandwiches to prevent cross-contamination. [5]
