

Total number of printed pages – 4

B. HMCT
HMFP 4307

Sixth Semester Examination – 2008

RESEARCH PROJECT : DESIGN AND METHODOLOGY

Full Marks – 70

Time : 3 Hours

Answer Question No. 1 which is compulsory
and any **five** from the rest.

The figures in the right-hand margin
indicate marks.

Duration- 3 Hours

**Instructions- Question No. 1 is compulsory. Answer
any five out of the rest.**

1. Explain the following terms in two/three sentences (any ten): - (2X10) (a) Bouillabaise (h) Smorgasbord (c) Paella (d) Taramasalata (e) Gazpacho (f) Pot-au-feu (g) Ratatouille (h) Moussaka (i) Tiramisu (j) Baked

Alaska (k) Bortsch (l) Zabaglione

2. Explain function catering and list down different types of functions. Also booking procedure of a function room with the help of a flow chart. (10)
3. Define banquets. List down the basic information recorded in a function book Also explain the banquet function sheet with its format. (10)
4. Plan a five course French menu (table d'hôte) and suggest a wine with each course.
5. Define the term Gueridon and explain Gueridon service. Also explain the equipments used for Gueridon service. (10)
5. Write down the recipes of following (any two) (5X2)
 - a) Crepe Suzette
 - b) Banana-au-Rhum
 - c) Steak Diane
 - d) Pepper Steak
7. Define kitchen stewarding. Also explain the main methods of dishwashing;
8. Write short notes on following:- (5X2) (a) Mexican Cuisine



P.T.O.

PEEC 5402

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Contd.

