

**B.H.M.C.T. / B. Sc. (Hospitality & Hotel Administration) Sem-II  
(CBCS-2018 Course) : SUMMER - 2019**

**SUBJECT: BASIC CONTINENTAL FOOD PRODUCTION**

Day: Monday  
Date: 08/04/2019

Time: 10.00 AM To 12.30 PM  
Max. Marks: 60

**S-2019-2402**

**N.B.:**

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.
- 3) Answers to both the sections should be written in the **SAME** answer book.

**SECTION-I**

**Q.1** Explain **ANY SIX** of the following potato preparations: **(06)**

- a) Anna Potato
- b) Potato Croquettes
- c) Marquise potato
- d) Hashed brown
- e) Lyonnaise potato
- f) Macaire potato
- g) Jacked baked potato
- h) Dauphinoise potato

**Q.2** Attempt **ANY THREE** of the following: **(12)**

- a) State the standardized recipe of 1 liter of mutton stock.
- b) Classify thick soups giving one example each.
- c) Give the standardized recipe of one liter of Hollandaise sauce.
- d) Describe the following textures.  
i) Spongy    ii) Light and even    iii) Soggy    iv) Hard

**Q.3** Attempt **ANY THREE** of the following: **(12)**

- a) List and explain the following consommé variations  
i) Julienne    ii) Florentine    iii) Brunoise    iv) Dubary
- b) Briefly discuss the following thickening agents:  
i) Roux    ii) White wash    iii) Corn starch    iv) Liaison
- c) Give the local equivalents of the following  
i) Sole    ii) Mackerel    iii) Crabs  
iv) Shark    v) Pomfret    vi) Mussels
- d) State any eight rules followed in salad making.

**P.T.O.**

## SECTION-II

**Q.4** Explain **ANY SIX** of the following terms: **(06)**

- a) Royal
- b) Glaze
- c) Aspic
- d) Au gratin
- e) Baste
- f) Zest
- g) Dough
- h) Marinate

**Q.5** Attempt **ANY THREE** of the following: **(12)**

- a) Classify fish with one example each.
- b) Draw a neat labeled diagram of structure of a hen's egg.
- c) Briefly discuss any four functions of sauces.
- d) List any eight golden rules of stock making.

**Q.6** Attempt **ANY THREE** of the following: **(12)**

- a) State any four uses of glazes.
- b) Briefly explain the following soups.
  - i) Bisque      ii) Coulis
  - ii)
- c) List and explain any four derivatives of Béchamel sauce.
- d) State the texture found in the following food products.
  - i) Idli    ii) Chapatti    iii) Nankatai    iv) Biscuits

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