

B.H.M.C.T. Sem-V (2010 Course) : SUMMER - 2019

SUBJECT: FOOD PRODUCTION - V

Day: **Saturday**
Date: **20/04/2019**

S-2019-2472

Time: **10.00 AM To 12.00 Noon**
Max Marks. **40**

N.B.:

- 1) All questions are **COMPULSORY**.
 - 2) Figures to the right indicate **FULL** marks.
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Q.1 Attempt any **TWO** of the following: **(08)**

- a) Explain the following terms: (Any eight)
i) Black pudding ii) Pastillage iii) Crudite iv) Papillote v) Timbale
vi) Zakuski vii) Blanquette viii) Meringue ix) Ratatouille
x) Macerate
- b) State the standardized recipe of pastry cream with 4 variations.
- c) i) Explain briefly:
a) Compote b) Coulis
ii) Explain in brief 'Ballotine'.

Q.2 Attempt any **TWO** of the following: **(08)**

- a) Briefly explain any two cold and hot Sandwiches each.
- b) Briefly explain the two basic methods of curing meat.
- c) i) List any four fillings used in sandwiches.
ii) State and explain the role of sugar in curing of foods.

Q.3 Attempt any **TWO** of the following: **(08)**

- a) Classify Sausages. Explain each in brief.
- b) Explain the following: Pancakes, Waffles and French Toast
- c) i) Explain in brief: 'Gratin forcemeats'.
ii) Differentiate between Pates and Terrines.

Q.4 Attempt any **TWO** of the following: **(08)**

- a) Draw and label neatly the cuts of Poultry and state uses of each cut.
- b) i) Define Aspic and state any two uses of it.
ii) State any two duties of Chef du Froid.
- c) Draw and label the cuts of Bacon and state its uses.

Q.5 Attempt any **TWO** of the following: **(08)**

- a) Draw a neat layout of Larder department of a five star hotel, depicting various equipments in the department.
- b) Define hors d'oeuvre. State and explain any three hot hors d'oeuvre.
- c) i) Briefly explain Caviar and Prawn Cocktail
ii) State with its uses any four equipments used in larder department.

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