

B. Sc. (Hospitality & Hotel Administration) Sem – II 2010 Course) :
SUMMER - 2019

SUBJECT - FOOD PRODUCTION - II

Day : Monday
Date : 08/04/2019

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

S-2019-2493

N. B. :

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.

Q. 1 Answer the following: **(Any Two)** **(08)**

- a) Give the eight golden rules of stock making
- b) List four international soups with their country of origin
- c) i) Explain the following terms:
a) Mire poix b) Bouquet garni
ii) Classify soups

Q. 2 Answer the following: **(Any Two)** **(08)**

- a) List and explain in brief any four thickening agents used in sauce making
- b) Give the recipe for one litre of Béchamel sauce
- c) Explain the following undesirable textures
i) Soggy ii) Hard iii) Lumpy iv) coarse and open

Q. 3 Answer the following: **(Any Two)** **(08)**

- a) Give eight culinary uses of Egg
- b) Give the classification of Fish
- c) List the points to be considered while purchasing shellfish

Q. 4 Answer the following: **(Any Two)** **(08)**

- a) List any eight rules in salad making
- b) i) Explain compound salads with an example
ii) List four points to be considered while purchasing egg
- c) Give two derivatives each for the following sauces
i) Hollandaise ii) Tomato

Q. 5 Answer the following: **(Any Two)** **(08)**

- a) List and explain four bread faults
- b) Explain the following steps in bread making
i) Scaling **iii) Benching**
ii) Mixing **iv) Baking**
- c) Explain the following culinary terms **(Any Eight)**
i) Maceidione **vii) Potage**
ii) Brunoise **viii) Mis-en-place**
iii) Espagnole **ix) Liaison**
iv) Pare **x) Garnish**
v) Zest **xi) Fumet**
vi) Roe **xii) Blend**