

**B.Sc. (Hospitality & Hotel Administration)(CBCS 2016 Course Sem-III
: SUMMER - 2019**

SUBJECT: LARDER AND BASIC BAKING

Day: Monday
Date: 22/04/2019

S-2019-2431

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

N.B:

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

SECTION-I

- Q.1** Explain the following culinary terms (**ANY SIX**): **(06)**
- | | |
|--------------|------------------|
| a) Sauerkrat | e) Blanquette |
| b) Rasping | f) Black pudding |
| c) Muesli | g) Truffle |
| d) Crepes | h) Shaslik |
- Q.2** Attempt **ANY THREE** questions from the following : **(12)**
- a) i) State the uses of barding needle and meat mallet.
ii) Write a brief note on Amuse Bouchée.
 - b) i) Give the selection criteria for purchasing poultry.
ii) Discuss any two types of sausages.
 - c) Give the standard recipe for 1 litre of crème patisserie.
 - d) State the types of fats used in baking. Give the uses of fats in baking.
- Q.3** Answer **ANY THREE** questions from the following : **(12)**
- a) With the help of a neat and labeled diagram explain the cuts of lamb. Give the weights of the cuts.
 - b) Discuss wet smoking and dry smoking.
 - c) Give the process of preparing a PÂTÉ.
 - d) Explain the stages of proofing and knock-back in bread making.
 - e) Discuss the baking process with the help of a flowchart.

SECTION-II

- Q.4** Answer the following in brief (**ANY SIX**): **(06)**
- a) Two responsibilities of Chef Gardemanger.
 - b) What is a relish?
 - c) Give the parts of a fillet of beef.
 - d) Define Bacon.
 - e) Name two variations of a dessert soufflé.
 - f) Name two spices used in bakery.
 - g) What is gluten?
 - h) Why does bread become heavy?
 - i) Why does the cookie base burn?
- Q.5** Answer **ANY THREE** questions from the following : **(12)**
- a) i) Discuss Cold Hors d'œuvres. Give suitable examples.
ii) Explain the process of dry curing in detail.
 - b) i) Give the functions of Aspic.
ii) Classify frozen desserts.
 - c) What are the factors affecting the tenderness and flavours of meat?
 - d) Explain the detailed process of making piped cookies.
- Q.6** Attempt **ANY THREE** questions from the following : **(12)**
- a) Explain the co-ordination of the larder with the pastry department.
 - b) Discuss the composition and structure of meats.
 - c) Explain the four types of forcemeats with their composition.
 - d) Define Gallantine. Describe its preparation.
 - e) i) Discuss the basic principles of baking in brief.
ii) Explain the process of bread making by straight dough method.