

B.H.M.C.T. SEM-II (CBCS 2016 COURSE) / B.SC.
(HOSPITALITY & HOTEL ADMINISTRATION)(CBCS 2016
COURSE SEM-II (CBCS 2016 COURSE) : SUMMER - 2018
SUBJECT: BASIC CONTINENTAL FOOD PRODUCTION

Day : **Wednesday**
Date : **11/04/2018**

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

S-2018-2117

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Figures to the **RIGHT** indicate full marks.
- 3) Both the sections should be written in **SEPARATE** answer books.

SECTION-I

Q.1 Explain the following culinary terms (**ANY TWELVE**) : **(06)**

- | | | | |
|----------------|---------------|-----------------|-------------------|
| (a) Estouffade | (b) Baste | (c) Julienne | (d) Parboil |
| (e) Larding | (f) Aperitif | (g) Croutons | (h) Sabayon |
| (i) Potage | (j) Friacasse | (k) Beurre Noir | (l) Bouquet garni |
| (m) Fumet | (n) Matignon | | |

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

- a) Explain in brief essences and glazes.
- b) List any four international soups with their country of origin.
- c) (i) List the ingredients used in making consommé.
(ii) Explain in brief 'Convenience bases'
- d) Discuss any four undesirable textures with examples.

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

- a) Explain any four functions of eggs in Cookery with examples:
- b) Define salad. State classification of salad with two examples each.
- c) Draw and label the following parts of eggs.
(i) Egg Yolk (ii) Thick white (iii) Vitelline membrane (iv) Shell membrane
- d) (i) State the textures in the following foods:
(a) Vanilla cup cakes (b) Cookies
(ii) Explain the following salads:
(a) Florida (b) Caesar

SECTION-II

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

- | | | | |
|---------------|----------------|-----------------|-------------|
| (a) Espagnole | (b) Mayonnaise | (c) Veloute | (d) Onion |
| (e) Chasseur | (f) Cocktail | (g) Roast gravy | (h) Tartare |

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

- a) Explain the following Potato preparations (**Any Four**)
(a) Lyonnaise (b) Duchesse (c) Fried
(d) Dauphinoise (e) Anna (f) Maccaire
- b) Discuss the recipe of one litre of Tomato Sauce.
- c) Explain any four points to be kept in mind while purchasing cheese.
- d) State any four catering uses of Yoghurt.

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

- a) Give local equivalents of the following fish (**Any Four**)
(i) Eel (ii) Bombay Duck (iii) Crab
(iv) Lobster (v) Salmon (vi) Jew fish
- b) State any four points to be kept in mind while storing milk.
- c) Draw the following cuts of fish:
(i) Fillet (ii) Mignon (iii) Delicé (iv) Medallion
- d) Explain any four catering uses of cheese.

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