

B.H.M.C.T. SEM-II (2010 COURSE) : SUMMER - 2018
SUBJECT: FOOD PRODUCTION -II

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

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

S-2018-2139

N.B.:

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

Q.1 Answer the following:

- a) Explain the following culinary terms: (any EIGHT) **(04)**
- | | | |
|---------------|--------------|--------------|
| i) Aspic | ii) Farci | iii) Genoese |
| iv) Fricassee | v) Matignon | vi) Liaison |
| vii) Simmer | viii) Royale | x) Ragoût |
| xi) Appetizer | | |
- b) State and explain any two desirable and two undesirable textures. **(04)**

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

- a) State any two eight points to be borne in mind while selecting fin fish.
- b) Draw and explain any four cuts of fish.
- c) Explain the following potato preparations:
 - i) Macaire
 - ii) Frites
 - iii) Lorette
 - iv) Dauphinoise

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

- a) State any eight uses of egg in cookery.
- b) Draw and label the structure of egg and give its composition.
- c) Describe the structure of a salad.

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

- a) Define consommé and give the standard recipe for preparing one litre consommé.
- b) State any eight points to be borne in mind while preparing stock.
- c) i) List any four national soups with their country of origin.
ii) Explain: Essences

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

- a) State and explain any two derivatives of Tomato sauce and two derivatives of Hollandaise sauce.
- b) Give a standard recipe for preparing one litre of Bechamel sauce.
- c) i) List any four herbs and four spices used in continental cooking.
ii) Give the local equivalents for the following fish:
 - i) Eel
 - ii) Mussels
 - iii) Lobster
 - iv) Black pomfret

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