

B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) 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-2018-2178

N.B.

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

-
- Q.1** Attempt any **TWO** of the following **(08)**
- a) Give a standard recipe for preparing one litre of Brown stock.
 - b) Classify soups with three examples each.
 - c) i) State any four points to be borne in mind while preparing stock.
ii) List any four variation of Consommé.
- Q.2** Attempt any **TWO** of the following **(08)**
- a) Give a standard recipe for preparing one litre of Mayonnaise sauce.
 - b) State and explain any two derivatives of Tomato sauce and two derivatives of Béchamel sauce.
 - c) List and explain any four thickening agents used in preparing sauces.
- Q.3** Attempt any **TWO** of the following **(08)**
- a) State any eight points to be borne in mind while preparing salad.
 - b) Draw the structure of Egg and give its composition.
 - c) i) Explain the following salads : 1) Waldorf salad 2) Florida salad
ii) Explain the following egg preparations : 1) Shirred eggs 2) Boiled eggs
- Q.4** Attempt any **TWO** of the following **(08)**
- a) State any eight points to be borne in mind while selecting fish.
 - b) i) Draw and explain any two cuts of fish.
ii) Give the local equivalents for the following fish :
1) Indian Salmon 2) Lobster 3) Shark 4) King fish
 - c) Explain the following culinary terms :
1) Concasse 2) Cisel 3) Dough 4) Garniture 5) Sear
6) Souffle 7) Zest 8) Roe
- Q.5** Attempt any **TWO** of the following **(08)**
- a) State and explain any two desirable and two non-desirable textures.
 - b) State the role of following ingredients in bread making:
i) Fat ii) Salt iii) Raising agent iv) Sugar
 - c) Discuss the following steps in bread making:
i) Fermentation
ii) Punching
iii) Proofing
iv) Baking

* * *