

B.H.M.C.T. SEM-V (2010 COURSE) : SUMMER - 2018

SUBJECT: FOOD PRODUCTION-V

Day : **Friday**
Date : **20/04/2018**

S-2018-2157

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

N.B.

- 1) All questions carry **EQUAL** marks.
- 2) All questions are **COMPULSORY**.

Q.1 Answer **ANY TWO** of the following : **(08)**

- a) Draw a layout of larder department of a five star hotel.
- b) Explain the following hors d' oeuvres
 - i) Angels on horseback
 - ii) Prawn cocktail
- c) List any eight responsibilities of Chef Garde Manger.

Q.2 Answer **ANY TWO** of the following : **(08)**

- a) List and explain any two hot sandwiches and two cold sandwiches.
- b) Explain wet and dry method of Curing meat.
- c) i) Briefly explain the composition of sandwiches.
ii) Explain smoking of meat.

Q.3 a) Define forcemeats and explain the different types of forcemeats. **(08)**

- b) Explain the different types of Ham and its uses.
- c) i) Briefly explain Power Breakfast
ii) Explain a) Pancakes b) Waffles

Q.4 a) Draw and label the cuts of poultry. **(08)**

- b) Explain the following culinary terms (any eight)
 - i) Beignet
 - ii) Panada
 - iii) Bavarois
 - iv) Civet
 - v) Crecy
 - vi) Rissotto
 - vii) Dariole
 - viii) Shaslik
 - ix Duxelle
 - x) Moussaka
- c) List any six points to be considered for Assembly of cold buffet and list any two decoration aids used in cold buffet.

Q.5 a) Explain the following terms: **(08)**

- i) Bavarians ii) Chiffon iii) Mousse iv) Souffle
- b) State any eight duties and responsibilities of Chef du froid
- c) Write short notes on
 - i) Smorgasbord
 - ii) Galantine

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