

Day: Friday
Date: 20/04/2018

S-2018-2125

Time: 02.00 PM To 04.30 PM
Max Marks. 60

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.
- 3) Both sections should be written in **SEAPRATE** answer book.

SECTION-I

Q.1 Explain the following terms: (ANY SIX) (06)

- | | | |
|-------------|------------|------------|
| a) Moussaka | b) Neige | c) Hummus |
| d) Macerate | e) Coullis | f) Barder |
| g) Aspic | h) Duxelle | i) Falafel |

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

- a) State the duties and responsibilities of Chef Gardemanager.
- b) i) Write a brief note on the types of Chaudfroid.
ii) Give any four points to remember while assembling a cold buffet.
- c) Draw a neat and labeled diagram showing the cuts of Pork. Give the approximate weight of the cuts.
- d) i) List any four functions of sugar in baking.
ii) Explain oven spring.

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

- a) Write short notes on :
 - i) Amuse Bouché
 - ii) Antipasto
- b) Give the standard recipe for Crème Anglaise using ONE litre milk.
- c) Discuss the following in brief :
 - i) No-time fermentation.
 - ii) Culture method.
- d) Classify Sausages. Explain any two international sausages in brief.

SECTION – II

Q.4 a) Match the following : (03)

- | | |
|------------|-----------------|
| 1. Larding | (a) Frozen meat |
| 2. Vanilla | (b) Needle |
| 3. Thawing | (c) Farcir |
| | (d) Flavouring |

- b) State TRUE or FALSE with reasons (03)
- i) Sausages can be made from blood.
 - ii) Using milk in bakery products makes it light and airy.
 - iii) When using cocoa in any baked goods, we must increase the quantity of flour.

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

- a) Enlist any eight selection criteria for Lamb.
- b) What is Ham? Discuss any three types of Ham.
- c) Discuss the following steps in bread making :
 - i) Formation of gasses.
 - ii) Coagulation of proteins.
- d) Give reasons for the following bread faults.
 - i) Tunnel in bread.
 - ii) Dark crust.

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

- a) Discuss the physical composition of meats.
- b) Enlist and describe the role of the ingredients used in curing.
- c) What is Aspic? State any three functions of Aspic.
- d) i) List any four types of bacon.
ii) What is Peach Melba?