

**B.H.M.C.T. SEM-II (CBCS 2016 COURSE) / B.SC.**  
**(HOSPITALITY & HOTEL ADMINISTRATION)(CBCS 2016**  
**COURSE SEM-II : WINTER - 2017**

**SUBJECT: BASIC CONTINENTAL FOOD PRODUCTION**

Day : **Thursday**  
Date : **23/11/2017**

**W-2017-1433**

Time : **08.30 AM TO 11.00 AM**  
Max. Marks : 60.

**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) Blend    | (b) Garniture | (c) Paner     | (d) Stew     |
| (e) Knead    | (f) Genoese   | (g) Croutons  | (h) Pare     |
| (i) Bouillon | (j) Dough     | (k) Au gratin | (l) Brunoise |
| (m) Poach    | (n) Paysanne  |               |              |

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

- a) State the recipe of one liter of white chicken stock.
- b) List and explain any four types of consommé garnishes.
- c) (i) State any two points to be kept in mind while storing stock.  
(ii) Define consommé. List the ingredients use in making a consomé.
- d) State the textures in the following dishes:  
(i) Gulab Jamun (ii) Biscuit (iii) Parathas (iv) Veg. Puff

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

- a) Explain the following types of preparation of eggs in brief:  
(i) Poached (ii) Soufflé
- b) State the ingredients of following salads:  
(i) Waldorf (ii) Cole slaw (iii) Mimosa (iv) Eve
- c) Draw a neat diagram of egg showing following parts:  
(i) Egg shell (ii) Air space (iii) Thin white (iv) Chalaza
- d) (i) List and explain any two undesirable textures.  
(ii) Explain any two types of salad dressings.

**SECTION-II**

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

- |            |                |                 |             |
|------------|----------------|-----------------|-------------|
| (a) Tomato | (b) Mayonnaise | (c) Hollandaise | (d) Veloute |
| (e) Apple  | (f) Cocktail   | (g) Provencale  | (h) Cream   |

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

- a) Explain the following Potato preparations (**Any Four**)  
(a) French fries (b) Anna (c) Parsley  
(d) Brioche (e) Chester (f) Hashed Brown
- b) List and explain any four Thickening agents.
- c) State any four catering uses of Cheese.
- d) State and explain any four types of milk.

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

- a) Give local equivalents of the following fish (**Any Four**)  
(i) Rohu (ii) Hilsa (iii) Prawns  
(iv) Pomfert (v) Bombay Duck (vi) Cat fish
- b) State any four catering uses of milk.
- c) Explain any eight points to be kept in mind while buying fish.
- d) List any two types of cheese with two examples each.