

B.H.M.C.T. SEM-II (2010 COURSE) : WINTER - 2017

SUBJECT: FOOD PRODUCTION -II

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

Time: **08.30 AM TO 10.30 AM**
Max. Marks: 40

W-2017-1449

N.B.:

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

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- Q.1** Answer the following: **(04)**
- a)** Explain the following textures: **(04)**
i) Flaky ii) Lumpy iii) Light and even
iv) Firm and close
- b)** Explain the following culinary terms. (any **EIGHT**) **(04)**
i) Zest ii) Souffle iii) Sear
iv) Sabayon v) Roe vi) Poach
vii) Paysanne viii) Mirepoix ix) Marinate
x) Simmer
- Q.2** Attempt any **TWO** of the following: **(08)**
- a)** Define consommé and describe the clarification procedure of a consommé.
b) State any eight points to be borne in mind while preparing stock.
e) i) Discuss: Glazes
ii) List any four national soups with their country of origin.
- Q.3** Attempt any **TWO** of the following: **(08)**
- a)** Give a standard recipe for preparing one litre of veloute sauce.
b) State and explain any two derivatives of Mayonnaise sauce and two derivatives of Brown sauce.
c) Explain the following potato preparations:
i) Marquise ii) Lorette
iii) Frites iv) Croquettes
- Q.4** Attempt any **TWO** of the following: **(08)**
- a)** Draw the structure of egg and give its composition.
b) i) Give the composition of the following salads:
1) Waldorf salad 2) German Salad
ii) State any four uses of egg in cookery.
c) State any eight points to be borne in mind while preparing salad.
- Q.5** Attempt any **TWO** of the following: **(08)**
- a)** Classify fish with three examples each.
b) State any eight points to be borne in mind while selecting fish and shellfish.
c) List any eight herbs used in continental cookery.

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