

DIPLOMA IN CULINARY ARTS : WINTER - 2017

SUBJECT : FOOD PRODUCTION - II

Day : **Thursday**
Date : **16/11/2017**

W-2017-1509

Time : **08.30 AM TO 10.30 AM**
Max. Marks : **80**

N. B. ;

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

Q. 1 Attempt **ANY FOUR** of the following: **(16)**

- a) Explain the following potato preparations:
 - i) Rice potatoes
 - ii) Creamed potatoes
 - iii) Parsley potatoes
 - iv) Jacket Baked potato
- b) Give the classification of sauces with three examples each.
- c) Give the composition of the following salads:
 - i) waldorf
 - ii) Cole slow
 - iii) Russian
 - iv) Florida
- d) Define consommé list and explain any six varieties of consommé
- e) Define salad and state any six rules to be borne in mind while making a salad.

Q. 2 Attempt **ANY FOUR** of the following: **(16)**

- a) Give the local equivalents of the following fish varieties:
 - i) Clams
 - ii) Squid
 - iii) King fish
 - iv) Winkles
- b) Classify fish giving three examples each.
- c) Define sauces. State any six function of sauces.
- d) Describe the structure of a salad.
- e) Explain the following egg preparations:
 - i) Omlettes
 - ii) Shirred eggs
 - iii) Poached eggs
 - iv) Fried eggs

Q. 3 Attempt **ANY FOUR** of the following: **(16)**

- a) Give a standard recipe for 1 lt. of fish stock.
- b) Briefly describe any four thickening agents used in preparation of sauces.
- c) List any four herbs used in continental cookery and give their uses.
- d) Explain convenience base stocks and glazes.
- e) List four points to be considered while storing and handling of fish.

Q. 4 Attempt the following: **(16)**

- a) State and explain two-hot and two-cold sandwiches.
- b) Explain any **TWELVE** of the following culinary terms:

i) Aspic	vi) Blanched	xi) Glaze
ii) Bouillon	vii) Fumet	xii) Potage
iii) Garniture	viii) Paner	xiii) Whisk
iv) Marinate	ix) Roux	xiv) Infusion
v) Rechauffe	x) Aperitif	xv) Espagnolé

Q. 5 Attempt **ANY FOUR** of the following: **(16)**

- a) Give a standard recipe for one litre of mayonnaise sauce.
- b) With a neat diagram discuss the structure of egg and also its composition.
- c) List any eight international soups with their country of origin.
- d) List eight items used in a classical English breakfast.
- e) Classify soups with three examples each.

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