

**B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM –
II 2010 COURSE) : WINTER - 2017
SUBJECT : FOOD PRODUCTION – II**

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

W-2017-1488

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

N.B.:

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

Q.1 Attempt **ANY TWO** of the following: [08]

- a) List any four golden rules of stock making.
- b) Define consommé and describe the clarification process in its preparation.
- c) Give a standardized recipe for one litre of Fish stock.

Q.2 Attempt **ANY TWO** of the following: [08]

- a) State any four functions of a sauce.
- b) Give a standardized recipe for one litre of Espagnole.
- c) What is a texture and explain any two desirable textures?

Q.3 Attempt **ANY TWO** of the following: [08]

- a) List any eight uses of eggs in cookery and bakery.
- b) State any eight points to be remembered while selecting fin fish and shellfish.
- c) Give the local equivalent for any four of the following:
i) Prawn iii) Bombay duck v) Mackerel vii) Salmon
ii) Eel iv) Black Pomfret vi) Jewfish

Q.4 Attempt **ANY TWO** of the following: [08]

- a) Briefly discuss the parts of a salad.
- b) i) Give standardized recipe for coleslaw salad.
ii) List any four egg preparations.
- c) i) Give two derivatives of i) Mayonnaise ii) Bechamel sauce.
ii) List and draw four cuts of fish.

Q.5 Attempt **ANY TWO** of the following: [08]

- a) Explain the role of the following ingredients in Bread making:
i) Yeast ii) Flour iii) Salt iv) Sugar
- b) List the mixing methods used for preparing breads discuss any one in detail.
- c) Explain any eight of the following terms :
i) Appetizer vi) Cutlet
ii) Augratin vii) Mis-en-place
iii) Blend viii) Infusion
iv) Bouillon ix) Par boil
v) Cisel x) Whisk