

**B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM –  
IV 2010 COURSE) : WINTER - 2017**

**SUBJECT: FOOD PRODUCTION –IV**

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

Time: **12.30 PM TO 2.30 PM**  
Max. Marks: 40

**W-2017-1496**

**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) State any 8 duties and responsibilities of Chef Garde Manger.
- b) Explain the following hors d'oeuvre in brief:
  - i) Melon frappé
  - ii) Bouchées
  - iii) Oeuf mayonnaise
  - iv) Prawn cocktail
- c) Draw and label neatly the cuts of Poultry and state any one use of each cut.

**Q.2** Attempt any **TWO** of the following: **(08)**

- a) Explain any 2 hot and cold sandwiches each briefly.
- b) Explain any 2 types of curing methods in brief.
- c) State and explain briefly the ingredients used in curing meat.

**Q.3** Attempt any **TWO** of the following: **(08)**

- a)
  - i) Explain – Ham, Bacon and Gammon.
  - ii) Explain - Smorgasbord
- b) State and explain any two types of Forcemeat in detail.
- c) Explain in brief:
  - i) Pâté
  - ii) Terrines

**Q.4** Attempt any **TWO** of the following: **(08)**

- a) Explain:
  - i) Dessert soufflés
  - ii) Mousses
- b)
  - i) Explain 'Dessert Sauces'.
  - ii) Explain the following dishes:
    - a) Ratatouille
    - b) Baba
- c) Explain the following culinary terms: ( any **EIGHT**)
  - i) Beignet
  - ii) Crecy
  - iii) Panada
  - iv) Timbale
  - v) Frizzling
  - vi) Jus-lie
  - vii) Praline
  - viii) Duxelle
  - ix) Crêpes
  - x) Gnocchi

**Q.5** Attempt any **TWO** of the following: **(08)**

- a) Discuss various types of breakfast cereals in brief.
- b) State the role of following ingredients in making pastry:
  - i) Refined flour
  - ii) Salt
  - iii) Eggs
  - iv) Sugar
- c)
  - i) List 2 examples of the following pastries:
    - a) Choux
    - b) Flaky
  - ii) Give 2 causes of the faults in the following:
    - a) Chocolate éclairs are close and heavy.
    - b) Dough tears while rolling fat in Danish pastry.