

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

**SUBJECT: FOOD PRODUCTION-V**

Day : **Wednesday**  
Date : **15/11/2017**

**W-2017-1467**

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** Answer the following:

- a) Explain the following terms (Any **Eight**) **(04)**  
(i) Waffles, (ii) Quenelle, (iii) Crepes, (iv) Crudit , (v) Quiche,  
(vi) Forcemeat, (vii) Coulis, (viii) Anglaise, (ix) Beignet, (x) Bouche .
- b) Draw label neatly the cuts of poultry and state one use of each. **(04)**

**Q.2** Attempt any **TWO** of the following:

- a) Explain the composition of sandwiches. **(04)**
- b) State any 8 functions of larder department. **(04)**
- c) Define curing. Explain the different curing methods in brief. **(04)**

**Q.3** Attempt any **TWO** of the following:

- a) Define horsd'oeuvre. Explain any 3 classical horsd'oeuvre. **(04)**
- b) Define forcemeat and explain any 3 types of forcemeat. **(04)**
- c) List any 8 classical breakfast items in brief. **(04)**

**Q.4** Attempt any **TWO** of the following:

- a) Discuss any 4 duties and responsibilities of chef du froid. **(04)**
- b) (i) Define Aspic and state any 2 uses of it. **(02)**  
(ii) Briefly explain Galantine and Ballotine. **(02)**
- c) Explain in brief Ham, Bacon and Gammon. **(04)**

**Q.5** Attempt any **TWO** of the following:

- a) (i) Explain in brief ---- Mousses and Souffles. **(02)**  
(ii) Define pastry creams and state two variations of it. **(02)**
- b) (i) State any 2 uses of Ham with examples. **(02)**  
(ii) State and explain any two ingredient used in curing. **(02)**
- c) (i) List any four equipment used in larder department. **(02)**  
(ii) Explain ---- Chiffons. **(02)**

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