

**B.SC. (HOSPITALITY & HOTEL ADMINISTRATION)(CBCS
2016 COURSE SEM-III (CBCS 2016 COURSE) : WINTER -
2017**

SUBJECT: LARDER AND BASIC BAKING

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

W-2017-1441

Time: **12.30 PM. To 3.00 PM.**
Max Marks. **60**

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Figures to the **RIGHT** indicate full marks.
- 3) Both sections should be written in **SEPARATE** answer books.

SECTION - I

- Q.1** Explain the following terms (**ANY SIX**) **(06)**
- a) Beignets b) Papillote c) Baba
d) Frizzling e) Civet f) Waffles
g) Zakuski h) Tapenade i) Crêpes
- Q.2** Attempt **ANY THREE** of the following **(12)**
- a) i) Write any two functions of salt in bread making.
ii) Briefly discuss Baker's Percentage.
b) i) Describe Dropped method of making cookies.
ii) Write a brief note on Smorgasbord.
c) Draw a neat and labeled layout of the Gardemanger of a large hotel.
d) Discuss any four factors that affect the flavor and tenderness of meat.
- Q.3** Attempt **ANY THREE** of the following **(12)**
- a) Explain the following steps in bread making :
i) Knock back.
ii) Proofing.
b) Give the standard recipe for Crème Patisserie using ONE litre of milk.
c) i) Enlist four selection criteria while purchasing Poultry.
ii) Give the composition of Sausages.
d) Classify Hors d'oeuvres and describe any two cold Hors d'oeuvres.

SECTION - II

- Q.4.** State TRUE or FALSE with reasons (**ANY SIX**) **(06)**
- a) Barding is the process of covering lean meats with fat.
b) We should always take liquids by weight while making bakery products.
c) Hummus is a fat used in baking.
d) Pâté is a larder product made from coarsely ground meat.
e) Flour helps to give strength and structure to a baked product.
f) Mayonnaise is a component in Aspic.
g) The hind leg of Pork is called Bacon.
h) Baked Alaska is a pudding.
- Q.5** Attempt **ANY THREE** of the following : **(12)**
- a) What is Staling? How can it be reversed?
b) Draw a neat and labeled diagram showing the cuts of Lamb. List the approximate weight of the cuts.
c) List and describe the types of Forcemeat.
d) Define Mousseline. List any two precautions to be taken while preparing it.S
- Q.6** Attempt **ANY THREE** of the following **(12)**
- a) i) Write a short note on Gammon.
ii) State the four stages of doneness of steak with their internal temperatures.
b) Classify Frozen Desserts with one example of each.
c) What is Curing? Discuss Wet Curing in detail.
d) What is Ballotine? Explain the steps in its preparation.