

**BACHELOR OF SCIENCE (HOSPITALITY & HOTEL  
ADMINISTRATION) (CBCS-2016 COURSE) B.Sc. (H. & H.A.) Sem - III :  
WINTER : 2021  
SUBJECT: LARDER & BASIC BAKING (THEORY)**

Day : Tuesday  
Date : 28-12-2021

W-15249-2021

Time : 02:00 PM-04:30 PM  
Max.Marks 60

**N.B.**

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

**SECTION-I**

**Q.1** Explain the following culinary terms (**ANY SIX**) **(06)**

- |            |            |
|------------|------------|
| a) Crecy   | e) Abattis |
| b) Quiche  | f) Coulis  |
| c) Baba    | g) Navarin |
| d) Lardons | h) Dartois |

**Q.2** Attempt **ANY THREE** questions from the following: **(12)**

- a) Draw a neat and labeled diagram of larder department depicting various sections and equipment.
- b) Explain composition of sausages.
- c) Describe any four cold hors d'oeuvres.
- d) Explain the role of curing ingredients.
- e) Describe the following cookie making methods  
i) Sheet                      ii) Ice box                      iii) Stencil                      iv) Dropped

**Q.3** Attempt **ANY THREE** questions from the following: **(12)**

- a) Describe 5/4/3 emulsion method of forcemeat.
- b) Define pastry cream and give three variations of pastry cream.
- c) Describe the preparation of pate en crute
- d) Give any four responsibilities of chef du froid.

**SECTION-II**

**Q.4** Attempt **ANY SIX** questions from the following: **(06)**

- a) Define Garde Manger.
- b) Name any four equipment used in larder department
- c) Define Amuse bouche
- d) Define Antipasto
- e) What is the temperature of hot and cold smoking of meats?
- f) Give two examples of cured meats.
- g) Define Basic custard.
- h) Name two popular ice-cream desserts.

**Q.5** Attempt **ANY THREE** questions from the following: **(12)**

- a) Explain the effects of wet cooking methods on meat.
- b) Draw and labeled various cuts of veal with their approximate weight and use.
- c) Give the selection criteria for purchasing poultry.
- d) Write the various factors affecting flavor and tenderness of meat

**Q.6** Attempt **ANY THREE** questions from the following: **(12)**

- a) List and explain four factors helps in development of gluten.
- b) Give two examples of following bakery ingredients  
i) Fats                      ii) Spices                      iii) chocolate                      iv) Nuts
- c) Describe eight functions of eggs in bakery.
- d) Explain the following bread mixing methods  
i) Sponge dough      ii) Salt delay method
- e) List down various steps involved in bread making.

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