

BSc (H&HA) (CBCS-2018 COURSE) SEM-IV: *Winter-2021*

SUBJECT: LARDER AND BASIC BAKING

Day: Thursday

Time: 10:00 AM-12:30 PM

Date: 16-12-2021

W-2021-19872

Max. Marks: 60

N.B.:

- 1) All questions are **COMPULSORY**
- 2) Figures to the **RIGHT** indicate **FULL** marks.
- 3) Answers to both the sections should be written in the **SAME** answer booklet.

SECTION - I

Q.1) Explain any **Six** culinary terms: (1 Mark X 6 = 06)

- | | |
|--------------|------------|
| 1) Timbals | 5) Rasping |
| 2) Crudite | 6) Naige |
| 3) Foie gras | 7) Waffles |
| 4) Papillote | 8) Zakuski |

Q.2) Attempt any **Three** of the following :(4Marks X 3 = 12)

- a) Define Garde Manger. State any three functions of larder department.
- b) Describe any two hot and two cold hors d'oeuvres.
- c) State any four selection criteria to be considered while purchasing veal.
- d) Explain the following desserts:
i) Bavarian ii) Chiffon iii) Mousse iv) soufflé
- e) Enlist various steps involved in bread making.

Q.3) Attempt any **Three** of the following : (4Marks X 3 = 12)

- a) Draw and label the cuts of poultry. Give their approximate weight and suitable method of cooking.
- b) Describe the following forcemeats:
i) Country style. ii) Straight method.
- c) State and explain any four points to be considered while assembling a cold buffet.
- d) Describe the following cake mixing methods:
i) All in one method. ii) Boiling method.

SECTION - II

Q.4) Attempt any **Six** of the following: (1 Mark X 6 = 06)

- a) Explain the term Tapas.
- b) List three components of canapés with one example of each.
- c) _____ is obtained from beef sirloin, flattened with a cutlet bat to make it thin. (choose the correct answer)
i) Fillet mignon steak ii) T-bone steak iii) Tartare steak iv) Minute steak
- d) Internal temperature of well-done cooked steak is _____. (choose the correct answer)
i) 170°F ii) 85°F iii) 120°F iv) 35°F
- e) Name two oil based essences used in bakery.
- f) Name two fresh fruits used in bakery.
- g) Give two examples of Ice-box cookies.
- h) Give two examples of Bagged cookies.

Q.5) Attempt any **Three** of the following :

(4Marks X 3 = 12)

- a) Give two causes for the following cake faults:
 - i) Uneven shape
 - ii) Tough cake
 - iii) Irregular texture
 - iv) Too light crust colour
- b) Write four duties and responsibilities of Chef Garde Manger.
- c) Draw the structure of meat and give its composition.
- d) State any two points of differentiation between Mousse and Mousseline.

Q.6) Attempt any **Three** of the following :

(4Marks X 3 = 12)

- a) Describe the role of following ingredients used in curing of meats:
 - i) Salt
 - ii) Sugar
 - iii) Herbs & Spices
 - iv) Chemicals
- b) Describe the following types of sausages:
 - i) Fresh
 - ii) Dry
- c) State four functions of eggs in bakery.
- d) Explain the following puddings:
 - i) Blancmange
 - ii) Coconut

