

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(CBCS-2018 COURSE) B.H.M.C.T. Sem-V : WINTER : 2021
SUBJECT: LARDER

Day : Wednesday
Date : 29-12-2021

W-19949-2021

Time : 10:00 AM-12:30 PM
Max.Marks 60

All questions are compulsory.

1. Answers to Both the sections to be written in SAME answer book.
2. Figures to right indicate FULL marks.

SECTION I

- Q.1** Explain the following culinary terms: **ANY SIX** (1Marks X 6 = 6 Marks) **06**
- | | |
|--------------|------------|
| a Barder | e Quenelle |
| b Chiffonade | f Crudité |
| c Duxelle | g Nori |
| d Farcir | h Moussaka |

- Q.2** Attempt **ANY THREE** of the following: (4 Marks X 3 = 12 Marks) **12**
- 1 Describe any four classical hot hors d'oeuvres.
 - 2 List and explain composition of sandwiches.
 - 3 Describe the following forcemeats:
i) Gratin ii) Straight method
 - 4 State and explain any four points to be considered while assembling a cold buffet.

- Q.3** Attempt **ANY THREE** of the following: (4 Marks X 3 = 12 Marks) **12**
- 1 List responsibilities of chef Garde Manger.
 - 2 State any four selection criteria to be considered while purchasing poultry.
 - 3 Define Aspic. Explain any three types of aspic.
 - 4 Give a standard recipe for pastry cream using one liter of milk.

SECTION II

- Q.4** Attempt **ANY SIX** of the following (1Marks X 6 = 6 Marks) **06**
- a State the use of the following hand tools and equipments used in larder department
i) Sieve ii) Griller and Toaster
 - b Name two types of herbs used in curing.
 - c Name two types of salts used for curing meat.
 - d State the use of the following hand tools and equipments used in larder department
i) Grater ii) Deep freezers
 - e Name two cured and deeply smoked ham.
 - f What is Gammon?
 - g What is the purpose of spread in a sandwich?
 - h How many types are sandwiches categorized in traditionally.

Q.5 Attempt **ANY THREE** of the following: (4 Marks X 3 = 12 Marks) **12**

- 1 Describe eight points of larder control.
- 2 What is Curing? List methods of smoking of foods and explain any one.
- 3 Explain the following factors affecting tenderness and flavor of meat:
i) Age ii) Sex iii) Feed iv) Rigor Mortis
- 4 What is Galantine? Write a step by step procedure for making Galantine.

Q.6 Attempt **ANY THREE** of the following: (4 Marks X 3 = 12 Marks) **12**

- 1 Explain the following terms:
i) Canapé ii) Cocktail iii) Relish iv) Tapas
- 2 List and describe any four lamb steaks.
- 3 Define Sausages. Briefly describe the composition of sausages.
- 4 Classify frozen desserts giving one example each
