

BHMCT / B.Sc.(H&HA) (CBCS-2018 COURSE) SEM-II : WINTER -2021

SUBJECT: BASIC CONTINENTAL FOOD PRODUCTION

COMMON FOR SEM II B.H.M.C.T & B.Sc. (2018 course)

Day: Wednesday

Time: 10:00 AM-12:30 PM

Date: 15-12-2021

W-19857-2021

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 styles of preparing potatoes: (Any Six) (6 Marks)

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|-------------------------|--------------------------|
| 1) Croquettes potatoes | 5) Lyonnaise potatoes |
| 2) Macaire potatoes | 6) Anna potatoes |
| 3) Dauphinoise potatoes | 7) Baked jacket potatoes |
| 4) Hashed brown | 8) Marquise potatoes |

Q.2) Attempt Any Three of the following:(12 Marks)

- a) Give the composition of the following stocks:
 - i. Mutton stock
 - ii. Chicken stock
- b) Classify Soups giving one example each.
- c) Give a standardized recipe of one liter of Tomato Sauce.
- d) Describe two desirable and two undesirable textures with suitable examples.
- e) Give a suitable example where in eggs are used as:
Emulsifier; Binding agent; Clarifying agent; Aeration.

Q.3) Attempt Any Three of the following:(12 Marks)

- a) Give example of the International soups of the following nations:
 - i. Italy
 - ii. Scotland
 - iii. India
 - iv. England
- b) Briefly discuss the following thickening agents:
 - i. Roux
 - ii. White wash
 - iii. Arrowroot
 - iv. Waxy maize
- c) Give the local equivalents of the following fish: (any four)
 - i. Sole
 - ii. Mackerel
 - iii. Oyster
 - iv. Mussels
 - v. Crab
 - vi. Shark
 - vii. Bombay duck
 - viii. Pomfret
- d) State and discuss any eight rules for salad making.

SECTION - II

Q.4) Explain Any Six of the following culinary terms:(6 Marks)

- | | |
|------------------|---------------|
| a Bain Marie | e Knead |
| b Appetizer | f Matignon |
| c Infusion | g Sabayon |
| d Court Bouillon | h Beurre Noir |

Q.5) Attempt **Any Three** of the following: **(12 Marks)**

- a) 1) Briefly explain the following types of stocks:
 - i) White stock
 - ii) Brown stock
- b) Discuss any four points of importance of sauces in Food preparation.
- c) With the help of a neat labelled diagram, Discuss the composition of Egg.
- d) Classify fish with one example each.

Q.6) Attempt **Any Three** the following:**(12 Marks)**

- a) 1) Define 'Glazes'. State any two uses of Glazes.
2) Briefly explain the following Soups:
 - i. Broth
 - ii. Cream
 - b) 1) Discuss any two derivatives of Hollandaise sauce.
2) State the textures in the following food products:
 - i. Wafers
 - ii. Paratha
 - c) 1) Explain the following types of egg preparations in brief:
 - i. Scrambled egg
 - ii. Boiled eggs2) Draw and describe the following cuts of a Fish:
 - i. Paupiette
 - ii. Dorne
 - d) Give the composition of the following types of salads:
 - i. Nicoise
 - ii. Tossed
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