

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)

B.Sc. (H. & H.A.) Sem-II : WINTER : 2024

SUBJECT: BASIC CONTINENTAL FOOD PRODUCTION (THEORY)

Day : Wednesday

Time : 10:00 AM-12:30 PM

Date : 04/12/2024

W-19857-2024

Max. Marks : 60

N.B.:

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

SECTION - I

Q.1) Explain Any Six of the following culinary terms: **(6 Marks)**

- | | |
|-------------|-----------|
| a) Parboil | e) Poach |
| b) Fumet | f) Ragout |
| c) Blanched | g) Stew |
| d) Cutlet | h) Baste |

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

- a) Briefly explain the following types of stocks.
 - i) White stock
 - ii) Vegetable stock
- b) Discuss any four function of Sauces.
- c) List any four points to be considered while selecting fresh egg.
- d) Describe the following methods of cooking fish:
 - a. Boiling
 - b. Steaming

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

- a) List and explain the following Consommé variations:
 - a. Julienne
 - b. Florentine
 - c. Printaniere
 - d. St.Germain
- b) Briefly discuss the following thickening agents:
 - a. Roux
 - b. White wash
 - c. Arrowroot
 - d. Waxy maize
- c) Give the local equivalents of the following fish: (any four)
 - a. Prawns
 - b. Snail
 - c. Bombay Duck
 - d. Black Pomfret
 - e. Indian Salmon
 - f. Eel
 - g. Mackerel
 - h. King Fish
- d) What is a Salad dressing? State and explain any two types of salad dressings with examples of salads wherein they are used.

SECTION - II

Q.4) Explain the following styles of preparing potatoes: **(any six)** **(6 Marks)**

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

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

(12 Marks)

- a) State any eight golden rules of stock making.
- b) Give one example each of the following types of soups:
a. Broth b. Puree c. Chowders d. Velouté
- c) Give a standardized recipe of one liter of Velouté Sauce.
- d) Describe the following textures with example:
i) Short and crumbly ii) Spongy iii) Lumpy iv) Hard
- e) Give a suitable example where in eggs are used as :
Emulsifier, Glazing agent, Clarifying agent, Enriching agent

Q.6) Attempt **Any Three** the following:

(12 Marks)

- a) 1) What are essences? State any two examples of the same.
2) Briefly explain the following Soups:
i) Velouté ii) Puree
- b) 1) Discuss any two derivatives of Béchamel sauce.
2) State the textures in the following food products:
a. Madeira cake b. Idli batter
- c) 1) Briefly explain the following egg preparations:
a. Boiled eggs b. Omelet
2) Draw and describe the following cuts of a Fish:
a. Goujons b. Mignon
- d) Give the composition of the following types of salads:
a. Japonaise b. Raphael
