

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE)
B.H.M.C.T. Sem-V : WINTER : 2024
SUBJECT: LARDER

Day : Thursday
Date : 21/11/2024

W-19949-2024

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

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Answers to Both the sections to be written in **SAME** answer book.
- 3) Figures to right indicate **FULL** marks.

Q.1 Explain the following culinary terms: **ANY SIX** (1Marks X 6 = 6 Marks) **(06)**

- | | |
|----------------|------------|
| a) Aspic | e) Navarin |
| b) Assaisonner | f) Civet |
| c) Farcir | g) Museli |
| d) Coulis | h) Kedgree |

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) State the use of the following hand tools and equipment's used in larder department:
i) Slicing Machine ii) Deep freezer
iii) Mincing Machine iv) Grater
- 3) State any four selection criteria to be considered while purchasing beef.
- 4) Classify dessert sauces giving two examples each.

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

- 1) Draw and label the cuts of veal. Give their approximate weight and suitable method of cooking
- 2) What is Force meat? Explain the various components of force meat.
- 3) Describe two types of chaud-froid sauce.
- 4) What is Ballotine? Write a step by step procedure for preparation of ballotine.

SECTION II

Q.4 Explain the following culinary terms: **ANY SIX** (1Marks X 6 = 6 Marks) **(06)**

- a) Explain the term Amuse Bouche.
- b) Give two examples of dips used as accompaniments.

- c) _____ is a beef steak obtain from sirloin including the bone and fillet. (choose the correct answer)
 i) Tartare steak ii) T-bone steak iii) Tournedos steak iv) Chateaubriand steak
- d) _____ is obtain from the saddle of lamb. (choose the correct answer)
 i) Crown ii) Tartare steak iii) Minute steak iv) Chateaubriand steak
- e) Steak prepared from the tail of the beef fillet is _____. (choose the correct answer)
 i) Fillet mignon ii) T-bone steak iii) Tournedos steak iv) Chateaubriand steak
- f) _____ is the only steak that is served raw. (choose the correct answer)
 i) Entrecote steak ii) Tartare steak iii) Minute steak iv) Chateaubriand steak
- g) List two components of canapés with one example of each.
- h) Explain the term Tapas.

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

- 1) Draw a neat label layout of a larder department depicting various sections and appropriate placement of equipments.
- 2) Discuss the effects of moist heat on meat.
- 3) Describe the following methods of smoking meats:
 i) Hot ii) Cold
- 4) Explain the following terms:
 i) Ham ii) Bacon iii) Gammon iv) Green Bacon

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

- 1) Define Custard. Explain Stirred and Baked custards.
- 2) State any two points of differentiation between Mousse and Mousseline.
- 3) Explain the following puddings:
 i) Baked ii) Cream
- 4) Write four duties and responsibilities of Chef Garde Manger
