

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

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

SUBJECT: LARDER & BASIC BAKING (THEORY)

Day : Thursday

Date : 05/12/2024

W-19872-2024

Time : 10:00 AM-12:30 PM

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.

P.T.O.

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

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