

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)
B.Sc. (H. & H.A.) Sem-II : SUMMER : 2025
SUBJECT: BASIC CONTINENTAL FOOD PRODUCTION

Day : Monday
Date : 19/05/2025

S-19857-2025

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.

SECTION - I

Q.1) Explain the following styles of preparing potatoes: (any six) (6 Marks)

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

Q2) Attempt **Any Three** of the following: (12 Marks)

- A) Give the composition of the following stocks:
- i. Fish stock ii. Chicken stock
- B) Briefly discuss the following thickening agents :
- a) Roux b. Cornstarch c. White wash. d. Liaison
- C) Give a standardized recipe of one liter of Mayonnaise Sauce.
- D) List any eight uses of egg in cookery.
- E) State and describe the process of clarifying a Consommé.

Q3) Attempt **Any Three** of the following: (12 Marks)

- a) State any eight golden rules of stock making.
- b) Define a Sauce. List and explain any three miscellaneous sauces.
- c) Draw a neatly labelled diagram of structure of Hen's egg.
- d) List any eight criteria's of selection of Fish.

SECTION - II

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

- | | |
|--------------|-------------|
| a) Barbeque | b) Fricasse |
| c) Au gratin | d) Croutons |
| e) Royale | f) Paysanne |
| g) Paner | h) Simmer |

PTO

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

(12 Marks)

- a) Describe the following textures:
 - i) Flaky ii) Smooth iii) Coarse and open iv) Hard
- b) State and discuss the structure of a salad with suitable examples.
- c) Give the local equivalents of the following fish: (any four)
 - a. Sole b. Mackerel c. Oyster d. Mussels
 - e. Crab f. Shark g. Bombay duck h. Pomfret
- d) 1) Define the term Bouquet garni and state its use.
2) Briefly explain the following Soups:
 - i) Veloute ii) Chowder

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

(12 Marks)

- a) Give example of the International soups of the following nations:
 - a. Italy b. France c. India d. America
- b) Give the composition of the following types of salads:
 - a. Caesar b. Mimosa
- c) 1) Discuss any two derivatives of Tomato sauce.
2) State the textures in the following food products:
 - a. Idli b. Chapaties
- d) 1) Explain the following types of egg preparations in brief:
 - a. Scrambled egg b. Soufflés
2) Draw and describe the following cuts of a Fish: a. Delice b. Dorne
