

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)
B.Sc. (H. & H.A.) Sem-IV : SUMMER : 2025
SUBJECT: LARDER & BASIC BAKING

Day : Tuesday
Date : 20/05/2025

S-19872-2025

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

N.B.:

- 1) All questions are **COMPULSORY**
- 2) The figures to the right indicate **FULL** marks.
- 3) Answers to both sections should be written in the **SAME** answer booklet.

SECTION - I

Q.1) Explain any **Six** culinary terms:

(6 Marks)

- | | |
|--------------|------------|
| 1) Duxelle | 5) Nori |
| 2) Crudite | 6) Civet |
| 3) Foie gras | 7) Waffles |
| 4) Papillote | 8) Zakuski |

Q.2) Attempt any **Three** of the following :

(12 Marks)

- a) Define Garde Manger. State any three functions of the 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 :

(12 Marks)

- 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:

(6 Marks)

- 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) The 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 the bakery.
- g) Give two examples of Ice-box cookies.
- h) Give two examples of Bagged cookies.

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

(12 Marks)

- a) Give two causes for the following cake faults:
 - i) Uneven shape ii) Tough cake
 - iii) Irregular texture iv) Too light crust color
- 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 :

(12 Marks)

- a) Describe the role of the 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 the bakery.
- d) Explain the following puddings:
 - i) Blancmange ii) Coconut

* * * *