

B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS 2024)
B. Sc. (H & HA) Sem-II : WINTER: 2025
SUBJECT: FUNDAMENTALS OF FOOD PRODUCTION-II

Day : Tuesday
Date : 02/12/2025

W-30051-2025

Time : 10:00 AM-12:00 PM
Max. Marks : 50

NB :

1. Figures to the right indicate full marks.
 2. All questions are compulsory.
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- Q. 1 Attempt ANY FIVE of the following: (1x5)
- a) What is the ideal storage temperature for stocks in a refrigerator?
 - b) **True or False:** Stocks should be cooled quickly before storage.
 - c) Which soup uses a process of clarification?
 - A. Puree
 - B. Broth
 - C. Consommé
 - D. Velouté
 - d) **True or False:** Garnishes for soups can include croutons, cream, and herbs.
 - e) Which of the following is a flatfish?
 - A. Salmon
 - B. Cod
 - C. Turbot
 - D. Tuna
 - f) **True or False:** Gelato contains less air than traditional ice cream, making it denser.
 - g) Which frozen dessert is made without dairy?
- Q. 2 Attempt ANY FIVE of the following: (1x5)
- a) What is a **sauce** in culinary terms?
 - b) Which is the derivative of Béchamel sauce?
 - c) Which sauce is made by adding egg yolk to a liquid?
 - d) White Roux is used to thicken which type of sauce?
 - e) What is the main ingredient in mayonnaise?

- f) Which is the derivative of velouté sauce?
- g) **True or False:** Sauces enhance the flavor and texture of food.

Q. 3 Attempt ANY FOUR of the following: (5x4)

- a) State any four key role of mirepoix in stock making.
- b) State any four uses of stocks in Continental cuisine?
- c) Describe the preparation of a velouté soup and its uses.
- d) Define soup and classify it with examples.
- e) State any four structure and functions of sauces in cooking.
- f) Explain the differences between Espagnole and Velouté sauces.

Q. 4 Attempt ANY FOUR of the following: (5x4)

- a) Draw any four various cuts of fish.
- b) State any four care and precautions to be taken during the preparation of frozen desserts.
- c) Discuss the methods of preparation and uses of hot puddings with examples
- d) What are critical control points, and why are they significant in HACCP?
- e) State any four role of documentation in the HACCP system.
- f) State any four points how to deal with a fire caused by cooking oil.

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