

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

Day : Wednesday
Date : 03/12/2025

W-19872-2025

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.
- 3) Answers to both sections should be written in the **SAME** answer booklet.

SECTION - I

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

(1 Mark X 6 = 06)

- | | |
|----------------|--------------|
| 1) Aspic | 5) Navarin |
| 2) Assaisonner | 6) Civet |
| 3) Farcir | 7) Muesli |
| 4) Coulis | 8) Kedgerree |

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

(4Marks X 3 = 12)

- a) Describe any four classical hot hors d'oeuvres.
- b) State the use of the following hand tools and equipment used in the larder department:
 - i) Slicing Machine
 - ii) Deep freezer
 - iii) Mincing Machine
 - iv) Grater
- c) State any four selection criteria to be considered while purchasing beef.
- d) Classify dessert sauces giving two examples each.
- e) Explain the following steps in bread making:
 - i)Scaling
 - ii) Makeup and Panning
 - iii) Proofing
 - iv) Baking

Q.3) Attempt any **Three** of the following :

(4Marks X 3 = 12)

- a) Draw and label the cuts of veal. Give their approximate weight and suitable method of cooking.
- b) What is Force meat? Explain the various components of force meat.
- c) Describe two types of chaud-froid sauce.
- d) Describe the following cake-mixing methods:
 - i)All in one method.
 - ii) Blending method.

P.T.O.

SECTION – II

Q.4) Attempt any **Six** of the following:

(1 Mark X 6 = 06)

- a) Explain the term, Amuse Bouche.
- b) Give two examples of dips used as accompaniments.
- c) _____ is a beef steak obtained 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 obtained from the saddle of lamb. (choose the correct answer)
 - i) Crown ii) Tartare steak iii) Minute steak iv) Chateaubriand steak
- e) List two dry fruits used in the bakery.
- f) List two shortenings used in the bakery.
- g) Give two examples of Sheet cookies.
- h) A chocolate cream finger is an example of _____ method of cookie making. (choose the correct answer)
 - i) Dropped ii) Bagged iii) Sheet iv) Icebox

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

(4Marks X 3 = 12)

- a) Give two causes for the following bread faults:
 - i) Poor volume ii) Poor flavor
 - iii) Too coarse texture iv) Too pale crust
- b) Draw a neat label layout of a larder department depicting various sections and appropriate placement of equipment.
- c) Discuss the effects of moist heat on meat.
- d) What is Ballotine? Write a step-by-step procedure for the preparation of ballotine.

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

(4Marks X 3 = 12)

- a) Describe the following methods of smoking meats:
 - i) Hot ii) Cold
- b) Explain the following terms:
 - i) Ham ii) Bacon iii) Gammon iv) Green Bacon
- c) State four functions of fats in the bakery.
- d) Define Custard. Explain Stirred and Baked custards.

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