

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

B.Sc. (H. & H.A.) Sem-IV :SUMMER- 2022

SUBJECT : LARDER & BASIC BAKING

Day : Tuesday

Date : 21-06-2022

S-19872-2022

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) Quiche | 5) Piquant |
| 2) Meringue | 6) Crepes |
| 3) Tripe | 7) Baba |
| 4) Dashi | 8) Frizzling |

Q.2) Attempt any **Three** of the following : (4Marks X 3 = 12)

- a) Write any eight functions of larder department.
- b) Give the composition of the following hors d'oeuvres:
 - i) Oeuf Mayonnaise
 - ii) asparagus with Hollandaise
 - iii) Salad Russe
 - iv) Smoked Salmon
- c) State any four selection criteria to be considered while purchasing pork.
- d) List and explain any two popular ice-cream desserts.
- e) Explain the following steps in bread making:
 - i) Mixing
 - ii) Punching
 - iii) Rounding
 - iv) Scaling

Q.3) Attempt any **Three** of the following : (4Marks X 3 = 12)

- a) Draw and label the cuts of beef. Give their approximate weight and suitable method of cooking.
- b) Describe the following forcemeats:
 - i) Country style.
 - ii) Mousseline style.
- c) Define Aspic. Explain three functions of aspic.
- d) Describe the following cake mixing methods:
 - i) Sugar water method.
 - ii) Boiling method.

SECTION – II

Q.4) Attempt any Six of the following: (1 Mark X 6 = 06)

- a) Explain the term Antipasto.
- b) Give two examples of bruschetta.
- c) Steak prepared from the tail of the beef fillet is _____. (choose the correct answer)
 - i) Fillet mignon
 - ii) T-bone steak
 - iii) Tournedos steak
 - iv) Chateaubriand steak
- d) _____ is the only steak that is served raw. (choose the correct answer)
 - i) Entrecote steak
 - ii) Tartare steak
 - iii) Minute steak
 - iv) Chateaubriand steak
- e) List two flavouring ingredients used in bakery.
- f) Give two guidelines to be followed while using milk and milk products.
- g) Give two examples of Molded cookies.

