

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(CBCS-2018 COURSE)
B.H.M.C.T. Sem-II :SUMMER- 2022
SUBJECT : BASIC CONTINENTAL FOOD PRODUCTION

Day : Monday
Date : 20-06-2022

S-19926-2022

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.

SECTION - I

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

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

Q.2) Attempt **Any Three** of the following:**(12 Marks)**

- a) State a standardized recipe of 1 liter of Fish stock.
- b) Briefly explain the following types of soups with one example each:

Broth b. Cream c. Bisques d. Veloute

- c) Give a standardized recipe of one liter of Béchamel Sauce.
- d) Briefly explain the following characteristics of textures :

Appearance, mouth feel, feel to touch and softness.

- e) List any four points to be kept in mind while storing eggs.

Q.3) Attempt **Any Three** of the following:**(12 Marks)**

- a) List and explain the following Consommé variations:
a. Dubarry b. Florentine c. Paysanne d. Brunoise
- b) Briefly discuss the following thickening agents:
a. Roux b. White wash c. Arrowroot d. Waxy maize
- 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) List any four ingredients used in salad dressings. Discuss any two types of Vinaigrette dressings.

SECTION - II

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

- a) Appetizer
- b) Caramel
- c) Glaze
- d) Pare
- e) Maitre -d- Hotel butter
- f) Liason
- g) Julienne
- h) Panex

Q.5) Attempt **Any Three** of the following:(12 Marks)

- a) Define Stock. List any four ingredients in Bouquet garni.
- b) Discuss any four function of Sauces.
- c) Briefly discuss the effect of heat ,acid, salt and sugar on cooking of eggs.
- d) Describe the following methods of cooking fish:
 - a. Frying
 - b. Stewing

Q.6) Attempt **Any Three** the following:(12 Marks)

- a) 1) Briefly explain: i) Essences ii) Glazes
2) Briefly explain the following Soups:
 - i) Chowder
 - ii) Bisque
 - b) 1) List any 4 derivatives of Béchamel Sauce.
2) State the textures in the following food products:
 - a. Sponge cake
 - b. Nankhatai
 - c) 1) Explain the following types of egg preparations in brief:
 - a. Omelet
 - b. Soufflés2) Draw and describe the following cuts of a Fish: a. Supreme b. Paupiette
 - d) Give the composition of the following types of salads:
 - a. Florida
 - b. Cole slaw
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