

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2016
COURSE)

B.Sc. (H. & H.A.) Sem - III : WINTER- 2022

SUBJECT : LARDER & BASIC BAKING

Day : Monday

Time : 02:00 PM-04:30 PM

Date : 28-11-2022

W-15249-2022

Max. Marks : 60

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Figures to the **RIGHT** indicate **FULL** marks.
- 3) Both sections should be written in **SEPARATE** answer books.

SECTION - I

Q.1 Explain the following term (**ANY SIX**) (06)

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|---------------|--------------|------------------|
| i) Bavarois | iv) Quenelle | vii) Praline |
| ii) Quiche | v) Jus Lié | viii) Chiffonade |
| iii) Meringue | vi) Compote | ix) Truffles |

Q.2 Attempt **ANY THREE** of the following: (12)

- a) Discuss any Eight measures for larder control.
- b) With the help of a neat and labeled diagram show the cuts of Veal and give the approximate weight of the cuts.
- c) What is Gluten? State any Three factors that influence Gluten development.
- d) i) What is leavening? Classify them with one example each.
ii) Discuss the piped method of making cookies.

Q.3 Attempt **ANY THREE** of the following: (12)

- a) Classify Hors d'oeuvres. Discuss any two hot Hors d'oeuvres.
- b) Define and classify Pudding with one example for each.
- c) Explain the following steps of bread making :
 - i) Kneading
 - ii) Proofing
- d) i) Distinguish between Ham and Bacon.
ii) Give the four stages of doneness of steak with the internal temperatures.

SECTION - II

Q.4 a) Match the following: (03)

- | | |
|----------------------|-----------------------------|
| i) Bombe | a) Classical Hors d'oeuvres |
| ii) Margarine | b) Frozen dessert |
| iii) Shrimp cocktail | c) Appetizer |
| | d) Fat |

b) State **TRUE** or **FALSE** with reasons: (**ANY THREE**) (03)

- i) Excess greasing of tray makes a Cookie hard.
- ii) Soup section is a part of larder.
- iii) Gravalax and rollmops are types of dessert.
- iv) Black Pudding is a type of Sausage.

Q.5 Attempt **ANY THREE** of the following: (12)

- a) Give any eight selection criteria for purchasing Poultry.
- b) What is Ham? List any three types.
- c) i) Write a short note on Smorgasbord.
ii) Define and explain Baker's Percentage.
- d) i) State two measures to control fermentation.
ii) Describe any four factors responsible for crispness in Cookies.

Q.6 Attempt **ANY THREE** of the following: (12)

- a) Discuss factors that affect the tenderness and flavour of meat.
- b) What is Smoking? Discuss the process of Hot Smoking.
- c) State any four points of differentiation Mousse and Mouselline.
- d) i) Write a short note on Gammon.
ii) List and describe any two Dessert sauces.

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