

**BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018  
COURSE)**

**B.H.M.C.T. Sem-V : WINTER- 2022**

**SUBJECT : LARDER**

Day : Tuesday

Time : 10:00 AM-12:30 PM

Date : 29-11-2022

**W-19949-2022**

Max. Marks : 60

**N.B.:**

All questions are compulsory.

1. Answers to Both the sections to be written in SAME answer book.
2. Figures to right indicate FULL marks.

**SECTION I**

- Q.1** Explain the following culinary terms: **ANY SIX** (1Marks X 6 = 6 Marks) **06**
- |   |            |   |          |
|---|------------|---|----------|
| a | Barder     | e | Quenelle |
| b | Chiffonade | f | Crudit   |
| c | Duxelle    | g | Nori     |
| d | Farcir     | h | Moussaka |
- Q.2** Attempt **ANY THREE** of the following: (4 Marks X 3 = 12 Marks) **12**
- 1 Describe any four classical hot hors d'oeuvres.
  - 2 List and explain composition of sandwiches.
  - 3 Describe the following forcemeats:  
i) Gratin                      ii) Straight method
  - 4 State and explain any four points to be considered while assembling a cold buffet.
- Q.3** Attempt **ANY THREE** of the following: (4 Marks X 3 = 12 Marks) **12**
- 1 List responsibilities of chef Garde Manger.
  - 2 State any four selection criteria to be considered while purchasing poultry.
  - 3 Define Aspic. Explain any three types of aspic.
  - 4 Give a standard recipe for pastry cream using one liter of milk.

**SECTION II**

- Q.4** Attempt **ANY SIX** of the following (1Marks X 6 = 6 Marks) **06**
- a State the use of the following hand tools and equipments used in larder department  
i) Sieve                      ii) Griller and Toaster
  - b Name two types of herbs used in curing.
  - c Name two types of salts used for curing meat.
  - d State the use of the following hand tools and equipments used in larder department  
i) Grater                      ii) Deep freezers
  - e Name two cured and deeply smoked ham.
  - f What is Gammon?
  - g What is the purpose of spread in a sandwich?
  - h How many types are sandwiches categorized in traditionally.

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**Q.5** Attempt **ANY THREE** of the following: (4 Marks X 3 = 12 Marks) **12**

- 1 Describe eight points of larder control.
- 2 What is Curing? List methods of smoking of foods and explain any one.
- 3 Explain the following factors affecting tenderness and flavor of meat:  
i) Age            ii) Sex            iii) Feed            iv) Rigor Mortis
- 4 What is Galantine? Write a step by step procedure for making Galantine.

**Q.6** Attempt **ANY THREE** of the following: (4 Marks X 3 = 12 Marks) **12**

- 1 Explain the following terms:  
i) Canapé            ii) Cocktail            iii) Relish            iv) Tapas
- 2 List and describe any four lamb steaks.
- 3 Define Sausages. Briefly describe the composition of sausages.
- 4 Classify frozen desserts giving one example each

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