

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

B.Sc. (H. & H.A.) Sem-IV :SUMMER : 2023

SUBJECT : LARDER & BASIC BAKING

Day : Thursday

Time : 10:00 AM-12:30 PM

Date : 18-05-2023

S-19872-2023

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) Pastillage | 5) Falafel |
| 2) Tapenade | 6) Barder |
| 3) Macerate | 7) Abattis |
| 4) Nori | 8) Provencale |

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

- a) State the use of following hand tools and equipment used in larder department:
 - i) Butcher's Block
 - ii) Bow torch
 - iii) Sieve
 - iv) Food Processor
- b) Classify hors d'oeuvres giving one example each.
- c) State any four selection criteria to be considered while purchasing mutton.
- d) List Churn frozen desserts and describe any two.
- e) Explain the following steps in bread making:
 - i) Rounding
 - ii) Baking
 - iii) Benching
 - iv) Proofing

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

- a) Draw and label the cuts of pork. Give their approximate weight and suitable method of cooking.
- b) Describe any two types of forcemeats.
- c) What is Smorgasbord? List the courses offered on a smorgasbord and give two examples of each.
- d) Describe the following cake mixing methods:
 - i) Sugar water method.
 - ii) Sugar batter method.

SECTION - II

Q.4) Attempt any Six of the following: (6 Marks)

- a) Give two examples of cocktails served as appetizers
- b) Explain the term Relish.
- c) Two attached lamb loin is called _____. (choose the correct answer)
 - i) Saddle
 - ii) Crown
 - iii) Chop
 - iv) Double sirloin
- d) Internal temperature of rare cooked steak is _____. (choose the correct answer)
 - i) 100°F
 - ii) 60°F
 - iii) 140°F
 - iv) 35°F
- e) Give two guidelines to be followed while using cocoa and chocolates in bakery.
- f) Give two guidelines to be followed while using salt in bakery.
- g) Give two examples of Bar cookies.
- h) Honey biscuit is an example of _____ method of cookie making. (choose the correct answer)
 - i) Dropped
 - ii) Bagged
 - iii) Sheet
 - iv) Ice- box

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

(4Marks X 3 = 12)

- a) Give two causes for the following cookie faults:
 - i) Too tough
 - ii) Too crumbly
 - iii) Too dry
 - iv) Not browned enough
- b) State any two reasons why liaison between kitchen and larder department is important. State any two points of liaison between them.
- c) Explain any four factors affecting flavor of meat.
- d) What is Galantine? Write a step by step procedure for making galantine.

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

(4Marks X 3 = 12)

- a) List four curing ingredients and state their functions.
- b) Briefly describe the following components of sausages:
 - i) Basic ingredients
 - ii) Cure mixes
- c) List and explain any four variations of pastry cream.
- d) Explain the following types of leavening agents:
 - i) Baking powder
 - ii) Yeast
 - iii) Steam
 - iv) Baking soda

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