

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

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

SUBJECT : BASIC CONTINENTAL FOOD PRODUCTION

Day : Wednesday

Time : 10:00 AM-12:30 PM

Date : 17-05-2023

S-19857-2023

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)

- |                        |                          |
|------------------------|--------------------------|
| 1) Croquettes potatoes | 5) Lyonnaise potatoes    |
| 2) Marquise potatoes   | 6) Anna potatoes         |
| 3) Parsley potatoes    | 7) Baked jacket 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 Chicken stock.
- b) Give one example each of the following types of soups:  
Broth      b. Puree      c. Chowders      d. Velouté
- c) Give a standardized recipe of one liter of Velouté Sauce.
- d) Describe the following textures:  
i) Short and crumbly    ii) Spongy    iii) Lumpy    iv) Hard
- e) Give a suitable example where in eggs are used as :  
Emulsifier, Glazing agent, Clarifying agent, Enriching agent

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

- a) List and explain the following Consommé variations:  
a. Julienne      b. Florentine      c. Printaniere      d. St.Germain
- 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. Prawns      b. Snail      c. Bombay Duck      d. Black Pomfret  
e. Indian Salmon    f. Eel      g. Mackerel      h. King Fish
- d) What is a Salad dressing? State and explain any two types of salad dressings with examples of salads wherein they are used.

## SECTION - II

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

(6 Marks)

- a) Parboil
- b) Fumet
- c) Blanched
- d) Cutlet
- e) Poach
- f) Ragout
- g) Stew
- h) Baste

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

(12 Marks)

- a) Briefly explain the following types of stocks:
  - i) White stock
  - ii) Vegetable stock
- b) Discuss any four function of Sauces.
- c) List any four points to be considered while selecting fresh egg.
- d) Describe the following methods of cooking fish:
  - a. Boiling
  - b. Steaming

Q.6) Attempt **Any Three** the following:

(12 Marks)

- a) 1) What are essences? State any two examples of the same.  
2) Briefly explain the following Soups:
    - i) Velouté
    - ii) Puree
  - b) 1) Discuss any two derivatives of Béchamel sauce.  
2) State the textures in the following food products:
    - a. Madeira cake
    - b. Idli batter
  - c) 1) Briefly explain the following egg preparations:
    - a. Boiled eggs
    - b. Omelet  
2) Draw and describe the following cuts of a Fish: a. Goujons b. Mignon
  - d) Give the composition of the following types of salads:
    - a. Japonaise
    - b. Raphael
- .....