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

B.Sc. (H. & H.A.) Sem-IV :SUMMER- 2022 SUBJECT : LARDER & BASIC BAKING

Day : Tuesday Date : 21-06-2022 N.B.:		S-19872-2022			Time: 10:00 AM-12:30 PM Max. Marks: 60			
				- Transition of				
		e COMPULSORY						
	_	IGHT indicate FUL	L marks.					
		the sections should b		n in the SAME	answer booklet.			
		SF	CTION	· I				
		SE	CHON	- 1				
Q.1)) Explain any Six cu	ılinary terms:			(1 Mark X 6 = 06)			
1)	Quiche		5)	Piquant				
2)	Meringue		6)	Crepes				
3)	Tripe		7)	Baba				
	-		,					
4)	Dashi		8)	Frizzling				
0.23) Attempt any Three	a of the following:			(4Marks X 3 = 12)			
(Q.2)		e of the following. Inctions of larder depart	artment		(4) viales $XS = 12$			
b)		-		iwrec.				
U)	Give the composition of the following hors d'oeuvres: i) Oeuf Mayonnaise ii) asparagus with Hollandaise							
	i) Oeuf Mayonnaiseii) asparagus with Hollandaiseiii) Salad Russeiv) Smoked Salmon							
۵)		•			ing nork			
c)	State any four selection criteria to be considered while purchasing pork. List and explain any two popular ice-cream desserts.							
d)	•			erts.				
e)	•	ving steps in bread ma	_	Darmdina	iv) Cooling			
	i) Mixing	ii) Punching	111)	Rounding	iv) Scaling			
0.3	Attempt any Three	e of the following:			(4Marks X 3 = 12)			
a)			heir appro	oximate weight	,			
a)	Draw and label the cuts of beef. Give their approximate weight and suitable method of cooking.							
b)								
0)	Describe the following forcemeats: i) Country style. ii) Mousseline style.							
c)				styre.				
d)	Define Aspic. Explain three functions of aspic. Describe the following cake mixing methods:							
u)	i) Sugar water met	_		g method.				
	1) Sugai water met	nou.	11) DOIIII	g memod.				
		SEC	CTION -	· II				
Q.4)	Attempt any Six of	f the following:			(1 Mark X 6 = 06)			
a)	Explain the term A	_						
b)	Give two example:	•						
c)	•		fillet is	(choo	se the correct answer)			
,	i) Fillet mignon	ii) T-bone steak	-		iv) Chateaubriand steak			
d)	is the only steak that is served raw. (choose the correct answer)							
,	i) Entrecote steak ii) Tartare steak iii) Minute steak iv) Chateaubriand steak							
e)	List two flavouring ingredients used in bakery.							
f)	•	es to be followed whi		milk and milk	products.			
g)	_	s of Molded cookies.			-			
U /								

h)	Rock bun is an exa	ample ofn ii) Bagged	nethod of cookie m iii) Sheet	aking. (choose the correct answer) iv) Ice- box				
Q.5)	Attempt any Three	e of the following	:	(4Marks X 3 = 12)				
a)	Give two causes for							
	i) Poor volume		ii) Poor flavour					
	iii) Crumbly textur	re	iv) Soggy crust					
b)	State any eight res	ponsibilities of Cl	nef Garde Manger.					
c)	Discuss the effects of dry heat on meat.							
d)	State any two points of differentiation between Mousse and Mousseline.							
Q.6)	Attempt any Three	of the following	:	(4Marks X 3 = 12)				
a)	Describe the dry m	•						
b)	What is Casing in							
c)	State four functions of sugar in bakery.							
d)	Explain the follow	ing puddings:						
	i) Baked	ii) Cream						
				2				