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

**B.H.M.C.T. Sem-II : WINTER- 2022
SUBJECT : BASIC CONTINENTAL FOOD PRODUCTION**

Day : Monday

Time : 10:00 AM-12:30 PM

Date : 12/12/2022

W-19926-2022

Max. Marks : 60

N.B.:

- 1) All questions are COMPULSORY
 - 2) Figures to the right indicate full marks.
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SECTION - I

Q.1) Explain the following styles of preparing potatoes: **(Any Six)** **(6 Marks)**

- | | |
|---------------------|--------------------------|
| 1) French Fries | 5) Hashed brown potatoes |
| 2) Chester potatoes | 6) Anna potatoes |
| 3) Fried potatoes | 7) Duchesse potatoes |
| 4) Parsley potatoes | 8) Baked jacket potatoes |

Q.2) Attempt **any Three** of the following: **(12 Marks)**

- a) State a standardized recipe of 1 liter of Mutton stock.
- b) Define Salad. Classify salads and give suitable examples of each.
- c) Give a standardized recipe of one liter of Espagnole Sauce.
- d) Give a suitable example where in eggs are used as :
Garnish, Binding agent, Coating agent, Aeration.
- e) 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

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

- a) List and explain any four International Soups with its country of origin.
- b) List and explain any four types of thickening agents used in soups and sauces.
- c) Describe the following textures:
i) Light and even ii) Spongy iii) Firm and close iv) Hard
- d) List any eight criteria's of selection of Shellfish.

SECTION - II

Q.4) Explain **any Six** of the following culinary terms: **(6 Marks)**

- a) Ragout
- b) Marinate
- c) Dough
- d) Garnish
- e) Sabayon
- f) Beurre Noir
- g) Concasse
- h) Blend

Q.5) Attempt **Any Three** of the following: **(12 Marks)**

- a) State any eight points to be borne in mind while storing stock.
- b) Classify sauces giving one example each.
- c) Draw a neatly labelled diagram of structure of Hen's egg.
- d) Classify fish with one example each.

Q.6) Attempt **Any Three** the following: **(12 Marks)**

- a) 1) State any four uses of Glazes.
2) Briefly explain the following Soups:
 - i) Bisque
 - ii) Coulis
- b) 1) Discuss any two derivatives of Veloute sauce.
2) State the textures in the following food products:
 - a. Dhokla
 - b. Vegetable Pattice
- c) 1) Explain the following types of egg preparations in brief:
 - a. Egg custard
 - b. Poached eggs
2) Draw and describe the following cuts of a Fish:
 - a. Delice
 - b. Fillet
- d) Give the composition of the following types of salads:
 - a. Waldorf
 - b. Eve



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