

N.B.:

1. All questions are compulsory.
2. Answers to Both the sections to be written in SAME answer book.
3. Figures to right indicate FULL marks.

SECTION I

Q.1 Explain the following culinary terms: **ANY SIX** (1Marks X 6 = 6 Marks) **06**

- | | | | |
|---|-------------|---|---------|
| a | Aspic | e | Navarin |
| b | Assaisonner | f | Civet |
| c | Farcir | g | Museli |
| d | Coulis | h | Kedgree |

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 State the use of the following hand tools and equipment's used in larder department:
i) Slicing Machine ii) Deep freezer
iii) Mincing Machine iv) Grater
- 3 State any four selection criteria to be considered while purchasing beef.
- 4 Classify dessert sauces giving two examples each.

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

- 1 Draw and label the cuts of veal. Give their approximate weight and suitable method of cooking
- 2 What is Force meat? Explain the various components of force meat.
- 3 Describe two types of chaud-froid sauce.
- 4 What is Ballotine? Write a step by step procedure for preparation of ballotine.

SECTION II

Q.4 Explain the following culinary terms: **ANY SIX** (1Marks X 6 = 6 Marks) **06**

- a Explain the term Amuse Bouche.
- b Give two examples of dips used as accompaniments.
- c _____ is a beef steak obtain from sirloin including the bone and fillet. (choose the correct answer)
i) Tartare steak ii) T-bone steak iii) Tournedos steak iv) Chateaubriand steak
- d _____ is obtain from the saddle of lamb. (choose the correct answer)
i) Crown ii) Tartare steak iii) Minute steak iv) Chateaubriand steak
- e Steak prepared from the tail of the beef fillet is _____. (choose the correct answer)
i) Fillet mignon ii) T-bone steak iii) Tournedos steak iv) Chateaubriand steak
- f _____ is the only steak that is served raw. (choose the correct answer)
i) Entrecote steak ii) Tartare steak iii) Minute steak iv) Chateaubriand steak
- g List two components of canapés with one example of each.
- h Explain the term Tapas.

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

- 1 Draw a neat label layout of a larder department depicting various sections and appropriate placement of equipments.
- 2 Discuss the effects of moist heat on meat.
- 3 Describe the following methods of smoking meats:
i) Hot ii) Cold
- 4 Explain the following terms:
i) Ham ii) Bacon iii) Gammon iv) Green Bacon

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

- 1 Define Custard. Explain Stirred and Baked custards.
- 2 State any two points of differentiation between Mousse and Mousseline.
- 3 Explain the following puddings:
i) Baked ii) Cream
- 4 Write four duties and responsibilities of Chef Garde Manger

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