

Roll No.

Total No. of Pages : 02

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B.Sc.(Catering and Culinary Arts) (2015 & Onwards) (Sem.-2)

CULINARY ARTS – II (CONTINENTAL)

Subject Code : BSCCA-201

M.Code : 74049

Date of Examination : 22-12-22

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.**

SECTION-A

- 1. Write in brief about :**

- Balsamic
- Chowder
- Veloute
- Hollandaise
- Fumet
- Fillet
- Darne
- Gazpacho
- Thickening agent
- Gravy

SECTION-B

2. Describe the focal point in the plate presentation and how do shapes and texture of the food impact the presentation.
3. Write down the recipe of bechamel sauce.
4. Describe milk and write down its processing and importance of pasteurization and homogenization.
5. Define and classify cheese.
6. Describe the elements of food presentation.

SECTION-C

7. Classify fish and draw neat and labelled diagram of cuts of fish.
8. Classify soup and write down the standard recipe of consommé.
9. What is butter, write down the processing and different kinds of compound butter extensively used in continental food.

NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.