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Total No. of Pages: 02

Total No. of Questions: 09

Bachelor of Science (Catering & Culinary Arts)(Sem. – 6)

CULINARY ARTS X - (INTERNATIONAL)

Subject Code: BSCCA-601

M Code: 75038

Date of Examination : 02-01-2023

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. Explain:

- a) Culinary Arts
- b) Ham
- c) Name any TWO equipments used in British cooking.
- d) Salami
- e) Tortillas
- f) Fajitas
- g) Mezze
- h) Anti pasti
- i) Marzipan
- j) Brine

SECTION-B

2. What is marinade? Discuss its uses.
3. Differentiate between bacon and ham.
4. Discuss the types of casings used for cookery of sausages.
5. Throw light on the methods of cooking in Italian cuisine.
6. Discuss flavouring as an element of presentation for fusion cuisine.

SECTION-C

7. Throw light on the historical background, cooking styles and special equipment used for any ONE:
 - a) Mediterranean
 - b) Spanish
8. Discuss colour and texture and placement of food presentation in fusion cuisine.
9. Write a detailed note on important features of Middle East cuisine.

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.