

**Roll No.**

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BHMCT (Sem.-4)**  
**LARDER & KITCHEN PRACTICES**

**Subject Code : BHMCT-501-18**

**M.Code : 78547**

**Date of Examination : 12-12-2022**

**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 briefly :**

- a) What are sausages?
- b) What do you mean by working stock?
- c) Differentiate between natural and collagen casings.
- d) What is roulade and pate?
- e) Write any two uses of forcemeats.
- f) What do you mean by chaud froid?
- g) Write any four examples of non edible displays.
- h) Write any four examples of classical appetizers.
- i) What do you mean by Relishes?
- j) What is Canapés?

## **SECTION-B**

2. List and explain duties and responsibilities of a larder chef working in a large five star hotel.
3. Write brief notes on the following:
  - a) List and explain any five famous sausages.
  - b) Casings varieties.
4. Differentiate between mousse and mousseline.
5. List out any five examples of garnishes. Discuss historic importance of culinary garnishes.
6. Write a brief note on making and storing of sandwiches.

## **SECTION-C**

7. Write short notes on the following
  - a) Types of Brines
  - b) Devising larder control systems.
8. Answer the following questions :
  - a) Types of brines
  - b) Types of marinades.
9. Write a detailed note on types of sandwiches.

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