

Roll No.

Total No. of Pages : 02

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

CULINARY ARTS – II (CONTINENTAL)

Subject Code : BSCCA-201

M.Code : 74049

Date of Examination : 14-07-22

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 :

- a) Stewing
- b) Steaming
- c) Foamer
- d) Emulsion sauce
- e) Fillet
- f) Drum stick
- g) Homogenization
- h) Deconstruction
- i) Cream
- j) Ham.

SECTION-B

2. What key points would you keep in mind while arranging food on a plate?
3. Draw the different cuts of chicken, and also write down the methods of cooking applied.
4. Write down the standard recipe for one liter of mayonnaise sauce.
5. Write down the different types of pulses and cereals used to make continental dishes. Write down different methods of cooking in the preparation of pulses and cereals.
6. What is cream? Write down the processing of cream.

SECTION-C

7. Define and classify soups. Write down the recipe of cream of tomato soup.
8. Explain mother sauces. Write down the five derivatives of each mother sauce.
9. Draw a neat and labelled dissection of beef. And, explain different cuts of beef.

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.