

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

BSc. (Catering and Culinary Arts) (Sem.-6)

CULINARY ARTS-X (INTERNATIONAL)

Subject Code : BSCCA-601

M.Code : 75038

Date of Examination : 04-07-22

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 short notes on :

- a. Tapas
- b. Arabiata
- c. Brine
- d. Donor kabab
- e. Pesto
- f. Pomodoro
- g. Yorkshire pudding
- h. Shepherd's pie
- i. Salami
- j. Haute cuisine

SECTION-B

2. Describe the impact of geographical location of France on its cuisine.
3. Name at least five Italian cheeses that are extensively used in sauces.
4. Describe three classical chicken preparations from Italy.
5. What is marinade? What are the uses of marinade? Write down one recipe of marinade.
6. Write a note on fusion cuisine.

SECTION-C

7. Differentiate-between extra virgin, virgin, pure and pomace olive oil. Write down the recipe of pesto and salsa.
8. Write down the salient features of Spanish cuisine and what are the factors that influence the cuisine of Spain.
9. What is sausage? What are the different casings that are used and also, write down the different types of fillings that are used to make sausage?

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.