

Total No. of Questions—5]

[Total No. of Printed Pages—2

Seat No.	
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[5372]-31

**B.Sc. (Hospitality Studies) (III Sem.) EXAMINATION, 2018**

**301 : QUANTITY FOOD PRODUCTION**

**(2008 PATTERN)**

**Time : Two Hours**

**Maximum Marks : 40**

**N.B. :—** (i) Solve any *four* questions.

(ii) *All* questions carry equal marks.

**1.** Solve any *two* of the following : [10]

- (a) Draw a neat diagram showing cuts of lamb and its dissection.
- (b) Explain Essential and Optional ingredients used in cake making.
- (c) Give *five* important factors effecting tenderness of meat.

**2.** Solve any *two* of the following : [10]

- (a) Classify fish with *two* examples of each.
- (b) State and explain different types of forcemeat.
- (c) Explain any *five* faults seen in cake making with suggested remedies.

**3.** Solve any *two* of the following : [10]

- (a) State the points to be considered for quantity cooking and plan a menu for a day including breakfast, lunch and dinner (5 course) for a company having 500 workers.

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- (b) Explain various points to be born in mind while purchasing poultry.
- (c) Differentiate between crustaceans and mollases.

4. Solve any *two* of the following : [10]

- (a) Explain the following terms (any *five*) :
  - (1) Baker's percentage
  - (2) Bologna
  - (3) Larding
  - (4) Chatean Briand
  - (5) Casing
  - (6) Shank
  - (7) Trussing
- (b) Explain types and uses of Chand-Froid sauces.
- (c) Give physical and chemical composition of meat.

5. Solve any *two* of the following : [10]

- (a) State various rules and guidelines to be followed while backing.
- (b) Explain the principles of arranging cold meat platter.
- (c) Explain Duties and Responsibilities of Larder Chef.