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[5372]-51

B.Sc. (Hospitality Studies) (V Sem.) EXAMINATION, 2018

501 : SPECIALIZED FOOD PRODUCTION

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) Assume suitable data.

(iii) Figures to the right indicate full marks.

1. (a) Explain preparation method of mousse. [4]
(b) Write any *four* principles of sandwich making. [4]
(c) What points should be considered while preparing plated service ? [2]
2. (a) Write the responsibilities of Larder Chef. [4]
(b) What are the different types of kings ? [2]
(c) Explain *four* examples of hot appetizers. [4]
3. (a) Write short notes on : [5]
(i) Larder Control
(ii) Precautions to be taken while preparing sandwiches.
(b) What are cookies ? Briefly explain mixing methods of cookies. [5]

P.T.O.

4. (a) Write *six* faults and causes of puff pastry. [6]
(b) List any *four* salient features of Nouvelle cuisine. [2]
(c) Explain compound salad in brief. [2]
5. Explain the following culinary terms (any *ten*) : [10]
- (i) Mortadella
 - (ii) Focaccia
 - (iii) Tofu
 - (iv) Bistro
 - (v) Panettone
 - (vi) Au sec
 - (vii) Sear
 - (viii) Bouquetierre
 - (ix) Sweat
 - (x) Degloze
 - (xi) Smother
 - (xii) Bloom.