

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(Catering and Culinary Arts) (2015 & Onwards) (Sem.-2)

CULINARY ARTS – II (CONTINENTAL)

Subject Code : BSCCA-201

Paper ID : 74049

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

Q1. Write in brief about :

- a) Bisque
- b) Emulsion
- c) Liaison
- d) Marbling of fat
- e) Darne
- f) Sella rice
- g) Gluten
- h) Blue vein cheese
- i) Aperture
- j) Whey

SECTION-B

2. Explain Braising cooking technique in detail with name of Preparation.
3. Draw Classification chart of sauce and explain contemporary sauce with 5 examples with country.
4. Write recipe for 1 litre of Brown sauce.
5. Draw neat labeled diagram of lamb carcass with 5 lamb preparations
6. Explain step by step butter making process.

SECTION-C

7. What are different fresh fish selection techniques, name at least 5 fish cuts with brief description.
8. Explain Elements of Food Presentation in terms of placement, colour & texture and Flavouring.
9. Draw sauce classification chart and write recipe for 1 litre of bechamel with 5 derivatives.

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.