

Total No. of Pages : 02

Total No. of Questions : 09

BSc. (Catering and Culinary Arts) (2015 & Onwards) (Sem.-6)

CULINARY ARTS-X (INTERNATIONAL)

Subject Code : BSCCA-601

M.Code : 75038

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) Al dente
- b) Shawarma
- c) Olla
- d) Trio
- e) Brine
- f) Spray head
- g) Dry Cure
- h) Smorgasbord
- i) Pretzel
- j) Derby

SECTION-B

2. Differentiate between a steak and kidney pie, and Shepherd's pie?
3. Describe the features of German Cuisine.
4. What do you understand by the term Mediterranean Cuisine?
5. What key points would you keep in mind during the placement of food on a plate?
6. Briefly explain artificial casings.

SECTION-C

7. List the salient features of Mexican Cuisine considering historical background, cooking styles and methods of cooking.
8. Explain the characteristics of South African Cuisine.
9. Describe the process of curing and the types of curing.

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.