

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BSc. In catering and culinary arts (2015 & Onwards) (Sem.-6)**

## CULINARY ARTS X- (INTERNATIONAL)

**Subject Code : BS CCA-601**

**Paper ID : [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) Answer briefly :**

- a. Gallantine
- b. Tacos
- c. Salami
- d. Falafel
- e. Tatzatski
- f. Anti pasti
- g. TCM
- h. Chrizo
- i. Foie gras
- j. Parma ham

### SECTION-B

- 2) Enlist five textures of food used in fusion cuisine. Explain role of textures agents.
- 3) Difference between ham, bacon and Gammon
- 4) What are the difference between brine, cures and marinades?
- 5) Explain what kind of natural casing and man made casing are used for forcemeats stuffing in sausages.
- 6) Describe essential components of a plate and discuss four food placement techniques used in fusion cuisine.

### SECTION-C

- 7) Describe salient features of Italian cuisine and Give names of ten popular dishes from Italian cuisine with one liner explanation of each.
- 8) What is Sausage and its making techniques? Name various tools and equipments used in sausage making.
- 9) Describe important features of Spanish cuisine and name atleast ten ingredients used in Spanish Cuisine.