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B.Sc.(In 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:

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks
- SECTION-B contains FIVE questions carrying FIVE marks each and students 2. have to attempt any FOUR questions.
- SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

WWW.FirstRanker.com Q1. Write in brief about:

- a) Seafood bisque
- b) Roux
- c) Goujons
- d) Ham
- e) Paella
- f) Toned milk
- g) Colour as an element of presentation
- h) Mozzarella
- i) Museli
- j) Stewing



SECTION-B

- Q2. What is the correct storage procedure for storing chicken, meat and fish?
- Q3. Write a one line description of any five popular Continental soups along with their country of origin.
- Q4. What are Compound butters? Explain giving examples.
- Q5. Write a short note on uses of Pulses & Cereals in continental cuisine.
- Q6. Discuss the importance of attractive presentation of food. How do various elements affect plate presentation?

SECTION-C

- Q7. What is Homogenisation & Pasteurization of Milk? What are the uses of milk in cookery?
- Q8. Describe the cuts of Lamb with the help of a neat diagram.
- Q9. Classify sauces. Write a brief description of two derivatives of each mother sauce.

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