



MBL-010-1041001 Seat No. _____

B. H. T. M. (Sem. I) (CBCS) Examination

November / December – 2016

1.1 : Food & Beverage Production - I
(New Course)

Faculty Code : 010

Subject Code : 1041001

Time : 3 Hours]

[Total Marks : 70

Instructions:

- Question No. 1 and Question No. 2 are compulsory
- Attempt any three questions from Q. 3 to Q. 6

1. Do as directed:

(07 + 07 = 14 Marks)

a. Fill in the blanks:

(07 * 01 = 07 Marks)

- The liquid / semi-liquid substance applied on salad body is called _____.
- _____ Amount of _____ and _____ cooked together and used for thickening any soup / sauce is called roux.
- _____ is the National Soup of Spain.
- Elastin is _____ which is used to soften while cooking.
- Concentrated form of fish stock is called _____.

b. Define the following culinary terms:

(07 * 01 = 07 Marks)

- | | |
|-------------------|---------------|
| i. Onion Brulee | v. Emulsion |
| ii. Rendering | vi. Stock |
| iii. Chalaza | vii. Broiling |
| iv. Hydrogenation | |

2. Write short notes on: -

(6 + 4 + 4 = 14 Marks)

a. Clarification of fat and Raft formation

OR

Effect of heat on fat, carbohydrate and protein

b. Game animal

c. Collagen and elastin

3. Give classification chart of methods of cooking. What is the difference between boiling and poaching? (10 + 04 = 14 Marks)

4. What is Aspic? Enumerate the points to be considered while making stock. Give proper explanation point wise. (14 Marks)

5. Define Sauce. Give classification chart of sauce. Mention two derivative sauces of each mother sauce. (08 + 06 = 14 Marks)

6. Draw a sketch of an egg with proper labelling. Explain blue ring formation. (10 + 04 = 14 Marks)
