



NBF-010-1042001 Seat No. _____

**First Year Bachelor of Hotel & Tourism Management
(Sem. II) (CBCS) Examination**

April/May - 2017

2.1 : Food & Beverage Production - II
(New Course)

Faculty Code : 010
Subject Code : 1042001

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) All questions carry equal marks.
(2) The maximum marks are assigned in front of each question.
(3) Attempt any three from Que. 3 to Que. 7.
(14 Marks each)

- 1 Identify and describe the following : (any seven) 2×7=14
- (a) A kind of spread from citrus fruit along with fine strips of zest.
 - (b) A poaching liquor of fish.
 - (c) A natural colouring organ found in squid body.
 - (d) Fish fillet or part of fillet, stuffed, rolled and cooked.
 - (e) The artery which is cut during 'halal' method.
 - (f) A breakfast (European) item with rice fish and egg.
 - (g) Two loin joined together (not separated from vertebral column).
 - (h) The perfect degree of cooking pasta (the particular term).
 - (i) Dumplings made of flour/semolina/potato taken as a staple food in Italy.
 - (j) The enzyme used for making cheese.

- 2** Write short notes on : (any **seven**) **2×7=14**
- (a) Seasoned Flour.
 - (b) Matignon.
 - (c) Egg Benedict.
 - (d) Court Bouillon.
 - (e) Tartare Steak.
 - (f) Crown Roast of Lamb.
 - (g) Sambar.
 - (h) Stuffed Pasta.
- 3** Discuss various points of selection of fish (whole fish, cut piece of fish and shell fish). **14**
- 4** Explain elaborately Court Bouillon and its different types. **14**
- 5** Name all types of steaks made of beef and explain. **14**
- 6** Draw outline sketch of beef and show different joints. **14**
Mention different cooking method and average weight of the joint in a table.
- 7** Name six cuts of fish and explain them. **14**
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