



JAX-010-1041001

Seat No. _____

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

December – 2019

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

Time : 3 Hours]

[Total Marks : 70

Instructions :

- (1) Question 1 & 2 are compulsory.
- (2) Attempt any three questions from Q. 3 to Q. 8.

- 1 Do as directed : **6+8=14**
- a. Match the Following **6×1=6**

<i>English Positions</i>	<i>French Positions</i>
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- | | |
|--------------------|----------------------|
| i. Executive Chef | - Le Chef de Tourant |
| ii. Pastry Cook | - Le entremettier |
| iii. Relief Cook | - Le Communar |
| iv. Vegetable Cook | - Chef de Cuisine |
| v. Staff Cook | - Le Chef Saucier |
| vi. Sauce Cook | - Le Patisseur |

- b. Fill in the Blanks : **8×1=8**

- i. Gazpacho is a national soup of _____.
- ii. Temperature of Poaching is _____.
- iii. Gently simmering in a small quantity of water, stock or sauce, until the cut food items are tender is known as _____.
- iv. Mayonnaise is an emulsion of _____ and _____.
- v. To heat the sugar until it turns dark brown is known as _____.
- vi. Tartare is a derivative sauce of _____.
- vii. Green leafy vegetables have a colour pigment called _____.

viii. Mixture of minced or chopped meat and seasonings, used for stuffing is known as _____.

2 Do as directed : **6+8=14**

a. Answer the following in 70 words each : **3×2=6**

i. Who is considered as the father of Modern Cookery? Explain the changes he brought.

ii. Explain the effect of heat on carbohydrates and fats

OR

Protein and vitamins.

iii. Explain hydrogenation with the help of diagram.

OR

Describe roasting as a method of cooking.

b. Answer the following in 150 words each : **2×4=8**

i. What is stock? What do you mean by blanching of bones? How the stock is preserved?

OR

Classify the sauce with diagram and 2 derivatives of each.

ii. Write a note on selection of vegetables and draw the structure of knife.

OR

Explain what is glaze and describe different types of glaze in brief.

3 Explain the following in Detail : **2×7=14**

i. What is Standard Recipe? What are the advantages of it? Give a format of standard recipe duly filled with recipe of 500 ml mayonnaise sauce.

OR

Explain the history of culinary with the change in technology in machinery and equipments.

ii. Write a note on Aims and Objectives and importance of cooking.

4 Explain the following in detail : **2×7=14**

i. List the duties and responsibility of chef garde manger mentioning the sub section.

- ii. Explain the method of cookery based on the medium of Fat.

5 Answer the following in detail : **2×7=14**

- a. Draw a neat sketch of egg and label it. What is blue ring? How and when it forms? How do you understand the quality of egg when it is broken and even unbroken or age?

OR

Explain the characteristics of the following raw material :

- i. Raising Agents
ii. Sugar
iii. Thickening and Binding Agents
- b. Explain the colour pigments responsible for the colour of vegetables and fruits.

6 Answer the following in detail : **2×7=14**

- a. Explain the classification of Fruits with the help of diagram and examples.
- b. Explain the classification of vegetables with the help of diagram and examples.

7 Answer the following in detail : **2×7=14**

- a) List different types of Stock with ingredients.
- b) List down commonly used garnishes and accompaniments for soup.

8 What is Sauce? What are the basic types of Sauce? **14**
Explain with the help of examples the elements of sauce.

OR

Explain the recipe of Mayonnaise and rectification of mayonnaise. Also explain 5 Derivatives of Mayonnaise.