

Roll No.

Total No. of Pages : 02

Total No. of Questions : 18

BHMCT (UGC) (Sem.-5)
LARDER & KITCHEN PRACTICES
Subject Code : BHMCT-501-18
M.Code : 78547

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTION 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

Answer briefly :

- 1) What is aspic?
- 2) What is gelée?
- 3) What is larding?
- 4) What is barding?
- 5) Define Mousse.
- 6) What are additives?
- 7) Which ingredients is known as Children of God?
- 8) What do you understand by the term 'Charcuterie'?
- 9) Why nitrates and nitrites are used in larder kitchen?
- 10) How should the casings be stored and used?

SECTION-B

- 11) Write in detail about the different types of casing used in sausage making.
- 12) Differentiate between Pate and Terrine.
- 13) What are the procedures of Dry and Wet cure in Charcuterie?
- 14) List the steps in the preparation of sausage making.
- 15) Define chaudiroid and its uses.

SECTION-C

- 16) Classify Appetizer and kindly do write the 10 Classical appetizers along with one line description of each appetizer.
- 17) What are the broad duties and responsibilities of Larder Chef? Draw the layout of Larder kitchen.
- 18) Write in detail about the preparation of Quenel, roulade and parfait.



NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.

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SECTION-A

1. Write briefly :

- a) Mettwurst
- b) Hot Dog
- c) Pastillage
- d) Artificial casings
- e) Bacon
- f) Gammon
- g) Truffle
- h) Zakuski
- i) Crudites
- j) Bone Saw

SECTION-B

2. Write short notes on (any two) :

- a) Pate
- b) Terrine
- c) Roulade

3. What are brines and marinades?

4. Write short notes on (any two) :

- a) Salami
- b) Gallantines
- c) Canapes

5. 'Aspic plays a very important role in cold kitchen'. Explain the statement.

6. What is chaud-froid? Explain its classification.

SECTION-C

7. What are the various types of sandwiches? Explain in detail about bookmaker and croquet monsieur.
8. What is larder? Explain the various preparations prepared in larder section in detail.
9. Define Charcuterie. What do you understand by sausage? Mention about various sausage casings and explain any one in brief.

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