

- (g) Chicken Mary
land (vii) Gazpacho
- (h) Caviare (viii) Lettuce or Watercress
- (i) Florentine (ix) Yorkshire pudding,
Horse-radish sauce
- (j) Sandwiches (x) Mayonnaise sauce and
Boiled vegetables

19. List out the equipment used in Ice carving. What are the precaution to be taken while doing Ice caving?

20. Give detail notes on the following

- (a) Prepare a organization chart of kitchen stewarding department.
- (b) Procedure for Garbage disposal.

S.No. 1932

12UHM09

(For the candidates admitted from 2012-2013 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2017.

Fifth Semester

Hotel Management and Catering Science

FOOD PRODUCTION AND PATISSERIE – V

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20 marks)

Answer ALL questions.

1. Brief on Brine and Marinates.
2. Define the term 'sausages'.
3. What is Quenelles?
4. Brief on 'Mousseline'.
5. What is 'Aspic'?
6. Define the term 'Garnishes'.
7. What is 'Fruit Carving'?

8. Write on 'Jelly logo'.
9. Brief on parts of sandwich.
10. List few equipments used in steward department.

PART B — (5 × 5 = 25 marks)

Answer the following questions by choosing (a) or (b).

11. (a) Write the functions of Larder kitchen.
Or
(b) Write the preparation method of sausages.
12. (a) Explain on the types of forcemeat.
Or
(b) Write the recipe of Duck Galantine.
13. (a) Give short note on Pate and Terrine.
Or
(b) Give detail information on "Chaud froid" and mention its uses.
14. (a) Explain the in detail on Aspic preparation with examples.
Or
(b) Elaborate on Tallow Sculpture and Thermo Coal display.

15. (a) What are the types of breads and spreads used in sandwich preparation?

Or

- (b) Explain the role of steward department in FIVE STAR Hotel.

PART C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Explain in detail on Duties and Responsibilities of Larder Chef.
17. Write the recipe of classical seafood terrine.
18. Match the appropriate food accompaniments and garnishes.

(a) Fish Colbert	(i) Chestnut stuffing, Cranberry
(b) Roast Beef	(ii) Fish Meuniere
(c) Cold soup	(iii) Banana fritters, Corn on the cobs
(d) Russian salad	(iv) Tartare sauce, lemon slice
(e) Roast Turkey	(v) Hot buttered breakfast toast
(f) Tomato sauce, Noisette butter	(vi) Spinach