

## DHHM/BHHM-01

December - Examination 2015

### DHHM/BHHM Examination

#### Culinary Studies

#### Paper - DHHM/BHHM-01

**Time : 3 Hours ]**

**[ Max. Marks :- 100**

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**Note:** The question paper is divided into three sections A, B and C. Write answers as per given instructions.

#### **Section - A**

10 x 2 = 20

(Very Short Answer Questions)

**Note:** Answer all questions. As per the nature of the question delimit your answer in one word, one sentence or maximum upto 30 words. Each question carries 2 marks.

- 1) (i) Name any two types of cheese.
- (ii) Who is Chef-de-partie?
- (iii) Define continental food.
- (iv) Write about flavours and textures of food.
- (v) Define Fillet.
- (vi) Define Grilling.
- (vii) Define Penne

- (viii) Name any two bakery breads.
- (ix) Name any two international soups.
- (x) Define fish stock.

**Section - B**

4 x 10 = 40

**(Short Answer Questions)**

**Note:** Answer any four questions. Each answer should not exceed 200 words. Each question carries 10 marks.

- 2) What are the components of milk?
- 3) Define cake and write down a cake recipe.
- 4) Define any three types of cooking methods.
- 5) What is the main role of the CDP in food production department?
- 6) Write down any five culinary terms.
- 7) What are the cereals, give examples?
- 8) Define pastry and which section of kitchen is responsible for its preparation.
- 9) Write short note on following:
  - (i) Deep fry
  - (ii) Saute
  - (iii) Fish cuts
  - (iv) Mashing
  - (v) Puree

**Section - C**

2 x 20 = 40

(Long Answer Questions)

**Note:** Answer any two questions. Each answer should not exceed 500 words. Each question carries 20 marks.

- 10) Explain the organization of kitchen and draw its layout.
  - 11) Discuss the history of culinary.
  - 12) Write short note on Punjabi and Maharashtrian cuisine with examples.
  - 13) Explain briefly stock, soup and sauces. Give two examples of each.
  - 14) Define dairy products, discuss egg cookery.
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