

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 gelee?
- 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 Charcutiere?
- 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 Charcutiere?
- 14) List the steps in the preparation of sausage making.
- 15) Define chaufroid 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 Quennel, 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.**