



AJEENKYA

D Y PATIL UNIVERSITY

End Term Exam (Dec 2018)

School: OF HOTEL MANAGEMENT

Program: BSc-CA

Course: Specialized Continental Cuisine (Practical)

Course Code: CUL201

Semester: III

Max Marks: 50

Duration: 120 mins

Note: - All questions are compulsory.

Q.1: Kitchen Assessment?

[05 MARKS]

Q.2: Write down the plan of work for given menu:

[10 MARKS]

Veg. Bruschetta
French Onion Soup
Poulet Sauté Chasseur
Pommes Croquettes [Potato Croquettes]
Aubergines a 'la Provençale
Crème Caramel

Q.3: Do the Food Preparation & Food Presentation of above menu? [20 MARKS]

Q.4: Viva [oral]?

[10 MARKS]

Q.5: Kitchen Grooming?

[05 MARKS]
