



AJEENKYA

D Y PATIL UNIVERSITY

End Term Exam (April-2019)
School: OF HOTEL MANAGEMENT

Program: BSc-CA

Course: Essential Culinary Arts

Course Code: CUL102

Semester: II Max Marks: 50

Duration: 120 min

Note: 1. Figures to the right indicates full marks.

Q.1: Match the following?

10 Marks

- | | |
|------------------|--------------------|
| 1] Jackfruit | 1] Adrak |
| 2] Cardamoms | 2] Pakane ka soda |
| 3] Baking Powder | 3] Elaichi |
| 4] Ginger | 4] Ajmoda ka patta |
| 5] Parsley | 5] Kathal [Fanas] |
| 6] Sage | 6] Goolal Tulsi |
| 7] Basil | 7] Javitri |
| 8] Mace | 8] Seesti |
| 9] Tymol Seeds | 9] Ajwain |
| 10] Sugar Candy | 10] Chichira |

Q.2: Answer the following short question: Solve any 5

10 Marks

- 1] What is the definition of Roux?
- 2] What is the definition of Salad?
- 3] What is the definition of stock?
- 4] What is the definition of Sauce?
- 5] What is the definition of Soup?
- 6] What is the Bouquet garni?
- 7] Write down the different types of Indian Masala names?

Q.3: Answer the following questions: Solve any 2

10 Marks

- 1] Give the five names of white stocks?
- 2] What care should be taken while preparation of stock?
- 3] Write the name of Indian gravy? Write the definition of gravy?

Q.4: Answer the following questions: Solve any 2

10 Marks

- 1] Explain the various types of mother basic sauces & five derivatives of each sauce?
- 2] Explain the various types of salad dressings?
- 3] Explain the various types of Indian gravies & their uses in cooking?

Q.5: Answer the following questions: Solve any 2

10 Marks

- 1] Write down the entire menu names of Ajeenkya food festival-2019?
- 2] Write down the 15 names of Indian spices, herbs & its uses with example?
- 3] Write down the 15 names of different types of Indian masalas?
