Roll No.					Total No. of Pages: 0	2

Total No. of Questions: 09

BSc. (Catering and culinary arts) (2015 & Onwards) (Sem.-6)

CULINARY ARTS X- (INTERNATIONAL)

Subject Code: BS CCA-601

Time: 3 Hrs. Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- 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

1. Write briefly:

- a) Poaching
- b) Peri Peri
- c) Brine
- d) Zatar Powder
- e) Forcemeat
- f) Abats
- g) Risotto
- h) Chitarra
- i) Sous vide
- j) Braising

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SECTION-B

- 2. Explain different cooking styles of British Cuisine.
- 3. What is the difference between cures and marinades?
- 4. Explain importance of forms of Olives in Italian Cuisine.
- 5. Explain South African Cuisine and staple ingredients that they use.
- 6. Write about influence of "Tapas" in Spanish cuisine.

SECTION-C

- 7. Explain Parts of Sausages with the help of a flow chart.
- 8. In the Scandinavian countries describe importance of "Smorresbrod" in their cuisine.
- 9. Explain, evolution of Italian cuisine and their historical back ground.

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.

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