

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CMMM121/2025/BBACM_SEM2

FYBBACM (Second Semester) Examination, 2025
CMMM121 - PRINCIPLES OF CONTINENTAL CUISINE
(2024 Pattern)

Time: 1 Hr. 30 Mins

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms:

- | | |
|---------------|-------|
| A) Fumet | [1] |
| B) Estouffade | [1] |
| C) Jus roti | [1] |
| D) Gazpacho | [1] |
| E) Green meat | [1] |

Q2. Explain the salient features of continental cuisine. [5]

Q3. State the use of stocks in culinary preparations. [5]

Q4. Explain step wise method of preparing Hollandaise and list 2 preparations where it is prominently used. [5]

Q5. List and give one example each for thick soups with their country of origin. [5]

Q6. Give 5 examples each for the Entrée and Entremet course. [5]

Q7. List and explain the various beef steaks. [5]
