

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM121/2025/BSCHS_SEM2_Revised

FYBSCHS (Second Semester) Examination, 2025

HSMM121 - PRINCIPLES OF CONTINENTAL CUISINE

(Rev.2023 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) Remouillage | [1] |
| B) Shank | [1] |
| C) Beurre manic | [1] |
| D) Bisque | [1] |
| E) Liaison | [1] |

Q2. Classify different types of accompaniments and their Importance? [5]

Q3. Write a recipe of Consommé. [5]

Q4. Explain any 5 classical egg preparations. [5]

Q5. Draw a neat diagram and label the different cuts of Beef? [5]

Q6. Explain any 5 international poultry preparation in short. [5]

Q7. Explain the rule of stock making. [5]
