

Seat No:

[0607]/CMMM121/2026/BBACM_SEM2

FYBBACM (Second Semester) Examination, 2026
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) What is poaching? [1]
- B) Write any 2 uses of stocks. [1]
- C) Give 4 examples of flavored butters. [1]
- D) Give national soups of the following: Italy, England. [1]
- E) What is the composition of meat? [1]

Q2. Give 2 examples of following courses from French classical Menu : Potage, Oeufs, Farineaux, Entrée and Entremet, to plan a menu. [5]

Q3. Draw a labeled diagram of Lamb. [5]

Q4. Write the rules of stock making. [5]

Q5. Classify Sauces with 1 derivative each. [5]

Q6. Classify Soups in detail. [5]

Q7. Write Short note on any 2: (a) Factors affecting tenderness in meat, (b) History of continental cuisine, (c) Thickening agents. [5]
