

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM121/2026/BSCHS_SEM2_Revised

FYBSCHS (Second Semester) Examination, 2026
HSMM121 - PRINCIPLES OF CONTINENTAL CUISINE
(2025 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) Poisson Veronique [1]
- B) Beurre noir [1]
- C) Green meat [1]
- D) Bisque [1]
- E) Jus-lie [1]

Q2. Define stock. Explain the care and precaution to be taken during the preparation of stock. [5]

Q3. Classify soup with 1 examples each. [5]

Q4. Describe in details classical French mother sauces. [5]

Q5. Explain any five International Poultry specialty preparations in short. [5]

Q6. Draw a neat diagram of Beef with appropriate labs. [5]

Q7. Explain any 5 different types of food textures in short. [5]
