

Total No. of Questions: 4

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSOE124A/2026/BSCHS_SEM2

FYBSCHS (Second Semester) Examination, 2026

HSOE124A - FRENCH FOR GASTRONOMY

(2025 Pattern)

Time: 1 Hour

Maximum Marks: 15

Instructions: -

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

Q1. Explain the terms :

- A) Rôti give 1 example in French [1]
- B) Hors d'œuvres give 1 example in French [1]
- C) Savoureux give 1 example in French [1]
- D) Boissons give one example in French [1]
- E) Fruit de la mer give 1 example in French [1]

Q2. Translate following in French: - [5]

1. Carrot 2. Grapes 3. Red Wine 4. Chicken 5. Bread

Q3. Explain following culinary terms in English: - [5]

1. Bistro, 2. Gueridon, 3. Au gratin , 4. Bouquet garni, 5. Mornay

Q4. Write the numbers in French. [5]

a 37, b.25, c.65, d.54, e.83
