



Short answer type questions:

Q1. Define soup.

Ans: Soup is a liquid food derived from meat, poultry, fish, or vegetables. Soup is a replenishing, aromatized and complete meal. Soups play a very important role on the menu and are served as appetizer to stimulate the appetite for the rest of the heavier foods to follow. Most of these soups, no matter what their final ingredients may be, are completely based on stock. Thus, the quality of the soup depends on the quality of the stock used in the preparation of the soup.

Q2. What are the different types of soup?

Ans: Soups are mainly of three types i.e thick soups, thin soup and International soup (which are basically special and famous soup from various countries). Most of these soups, no matter what their final ingredients may be, are based on stock.

Q.3. What is a thin soup and what are its types?

Ans: Thin soups are all based on a clear, unthickened broth or stock. They may be served plain or garnished with a variety of vegetables and meats. Thin soup is further divided into two category i.e. passed soup or clear soup and unpassed soup

Q.4. Write short note on cream soup?

Ans: This soup is prepared from the puree of vegetables, meat, fish or poultry, the name cream soup is usually given after the main ingredients for example Creme de Tomate, is a cream soup made from tomato. Cream soups are soups thickened with roux, beurre manie, liaison, or other added thickening agents, milk and/or cream. They are similar to veloute and bechamel sauces—in fact, they may be made by diluting and flavoring either of these two leading sauces. Milk is sometimes used to dilute the soup in order to get the correct consistency.

Q.5. What is curdling of soup?



Ans: Curdling is a common problem with cream soup as it is made with cream or milk or both, the cause behind curdling of the soup can be either the acidity content of many soup ingredients like tomato or heat of cooking. Roux and other starch thickeners are used to stabilize milk and cream in order to avoid curdling while making a sauce but soups are relatively thin as compared to sauce and contain less amount of starch, so the fear of curdling is always there, therefore precaution should be taken to avoid this.

Q.6 What are various measures to prevent the curdling of soup?

The curdling of the soup can be prevented by adopting the following precautionary measures.

1) Do not combine milk and simmering soup stock without the presence of roux or other starch. Do one of the following:

- a) Thicken the stock before adding milk.
- b) Thicken the milk before adding it to the soup.

2) Do not add cold milk or cream to simmering soup. Do one of the following:

- a) Heat the milk in a separate saucepan.
- b) Temper the milk by gradually adding some of the hot soup to it. Then add it to the rest of the soup.

3) Do not boil soups after milk or cream is added.

Q.7. Write are speciality soup and cite some of their examples.

Ans: Special soups are those that are made with unusual ingredients and are prepared by a distinctive method. So they are termed as National Soups. There are numerous varieties of international soups such as cold, hot, thin or thick etc. international soups are those soups which are originated from the different places and locality within the different countries. These soups are basically having a great tradition and that's why they are known by their country. They are placed in a different category also their



names should appear on the menu in the language of the country of its origins as they have different origins. Some of famous international soups are French Onion Soup, Petite Martime, Scotch Broth, Mulligatawny, Gazpacho and etc.

Q.8. What are various basic ingredients for the preparation of puree soup?

Ans: This type of soup is prepared from one of the following:

Vegetables containing a high percentage of starch e.g. – pulse and vegetables.

Aqueous vegetables i.e. watery vegetables e.g. celery, leaks onions etc.

Puree soups produced from starchy vegetables need no other thickening agent as starch based vegetables act as self-thickeners. Alternatively, puree soups produced from aqueous vegetables need the assistance of a starchy food to affect cohesion. The ingredients most commonly used for this purpose are rice or potatoes.

All the puree soups are passed through the food processor for liquidizing and finally strained through a conical strainer (chinois). It's then reheated for correcting the seasonings and consistency. Puree soup are always garnished with croutons.

Q.9. Write short note on thick soup?

Ans: Thick soups are opaque rather than transparent. They are thickened either by adding a thickening agent, such as a roux, or by pureeing one or more of their ingredients to provide a heavier consistency. The difference between thick soup and unpassed soup is that thick soup is viscous in nature. Thick soups are further classified depending upon the thickening agents used.

Q.10. What is Chowder Soup?

Ans: Chowders are chunky, hearty soups made from fish, shellfish, and/or vegetables and full of good things, that they sometimes are more like stews than soups. Many types of chowder are simply cream soups or puree soups that are not pureed but left chunky. Like other specialty regional soups, chowders resist categorization. However,



most of them are based on fish or shellfish or vegetables, and most contain potatoes and milk or cream.

Q.11. What is Consomme?

Ans: The word consomme means “completed” or “concentrated.” In other words, a consomme is a strong concentrated stock. In classical cuisine, this was necessary for a stock to be called a consomme. In fact two kinds were recognized i:e unclarified (ordinary) consomme and clarified consomme. The first important thing for preparing consomme is that the stock must be strong, rich, and full-flavored. A good consomme, with a mellow but full aroma and plenty of body from the natural gelatin is one of the great pleasures of fine cuisine.

Q. 12. What are the various quality standards for cream soup?

Ans: The various quality standards for the cream soup are given as under:

Thickness: It should be about the consistency of heavy cream and not too thick.

Texture. The texture of soup should be smooth; no graininess or lumps (except garnish) should appear.

Taste: Distinct flavor of the main ingredient should dominate. No starchy taste from uncooked roux.

Q.13. Explain topping of soup and how is it performed?

Ans: Clear soups are generally served without toppings to let the attractiveness of the clear broth. Occasional exceptions are toppings of chopped parsley or chives. Thick soups, especially those that are all one color, are often decorated with a topping. Toppings should be placed on the soup just before service so they won't sink or lose their fresh appearance. Their flavors must be appropriate to the soup. Do not overdo soup toppings. The food should be attractive in itself. Topping suggestions for thick soups include the following: Fresh herbs (parsley, chives), chopped Croutons Fine julienne of vegetables Grated parmesan cheese Sliced almonds, toasted Crumbled



bacon Grated cheese Paprika Sieved egg yolks Flavored butters Chopped or riced egg whites Flavored oils Fried herbs, such as parsley, sage, chervil, celery leaves, leek julienne Sour cream, creme fraiche, or whipped cream, either plain or flavored with herbs or spices.

Q.14. Write briefly on storage of soup?

Ans: When making large batches of thick soup, cool and refrigerate the soup before adding the milk or cream. Strangely enough, some chefs who take the greatest care not to overcook meats or vegetables nevertheless keep a large kettle of soup on the steam table all day. You can imagine what a vegetable soup is like after four or five hours at that temperature. Small-batch cooking applies to soups as well as to other foods. Small batches are frequently heated to replenish the steam table with fresh soup. Consommés and some other clear soups can be kept hot for longer periods if the vegetable garnish is heated separately and added at service time.

Q.15. How are soups presented?

Ans: The Standard Portion of the soup to be served is as under:

- Appetizer portion: 6 to 8 oz (200 to 250 mL)
- Main course portion: 10 to 12 oz (300 to 350 mL)

Temperature at which the soup is mostly served is as follows:

- Serve hot soups hot at 165 °F, in hot cups or bowls.
- Serve cold soups cold at 41 °F, in chilled bowls or even nested in a larger bowl of crushed ice.