

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2014-2015

COURSE : 1st Semester of 3-year B.Sc. in H&HA
SUBJECT : Foundation Course in Food Production - I
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. What are the essential protective clothing for kitchen staff? Explain importance of each. (10)

OR

What are the attitudes and behaviour expected from a kitchen staff? Explain personal hygiene standards for them. (5+5=10)

Q.2. Give hierarchy of kitchen brigade in English, also mention French equivalents. (10)

Q.3. Define Mise-en-place and explain the techniques used in the pre-preparation. (10)

Q.4. What are pigments? Explain the different types of pigments and the effect of heat on pigments.

OR

Classify fruits and vegetables in detail. (10)

Q.5. (a) Define and classify stock.
(b) List the precautions to be taken in preparing stocks.

OR

(a) Define sauce and explain the mother sauce.
(b) Give the recipe for 5 ltr. brown stock. (5+5=10)

Q.6. List the ways of heat transfer and explain the wet method and dry methods of cooking. (10)

- Q.7. (a) Draw and label neatly the structure of egg.
(b) Give the uses of egg in cookery.
(5+5=10)

- Q.8. Define shortening and explain the various types of shortening on the basis of smoking point.
(10)

OR

- (a) Explain the different types of raising agents.
(b) Give in detail the different types of sugar.
(5+5=10)

- Q.9. Explain in short the following terms:
- | | |
|------------------|-------------------|
| (a) Mirepoix | (b) Bouquet garni |
| (c) Fond | (d) Tournant |
| (e) Braising | (f) Albumin |
| (g) Beurre manié | (h) Aioli |
| (i) Knockback | (j) Blind baking |
- (10x1=10)

- Q.10. Match the following:
- | | |
|-------------------|----------------------|
| (a) Carotene | (i) Cauliflower |
| (b) Consommé | (ii) Pork fat |
| (c) Lyonnaise | (iii) Top heat |
| (d) Aubergine | (iv) Fried egg |
| (e) Lard | (v) Carrot |
| (f) Beurre | (vi) Butter |
| (g) Broiling | (vii) Clarified soup |
| (h) Pommes | (viii) Brinjal |
| (i) Flavons | (ix) Apple |
| (j) Sunny side up | (x) Onion |
- (10x1=10)
