

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2016-2017

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. Explain the following terms:

- | | | | |
|----------------|---------------------|--------------|-------------|
| (a) Roux | (b) Cloute | (c) Consommé | (d) Liaison |
| (e) Florentine | (f) Chalazae | (g) Carotene | (h) Garnish |
| (i) Mirepoix | (j) Fond de Cuisine | | |

(10x1=10)

Q.2. Write short notes on (**any two**):

- (a) Co-operation between kitchen and other departments
- (b) Types of Sugar
- (c) Uniform and protective clothing required in the kitchen

(2x5=10)

Q.3. (a) List the duties and responsibilities of the Executive Chef.
(b) Draw the modern staffing of the Food Production Department of a large hotel.

(5+5=10)

Q.4. Name the Mother Sauces. Write the recipe of 1 ltr. of Béchamel sauce.

OR

Define and classify soups. Write the recipe of 1 ltr. of Consommé Brunoise.

(10)

Q.5. What behaviour and attitude are required to work in the kitchen. List the hygiene standards expected from the kitchen staff.

(10)

Q.6. Define stocks. Write the recipe of 1 ltr. of White Chicken/Veg. stock.

(2+8=10)

Q.7. What are pigments? Classify vegetables in detail.

(10)

OR

Define salads. What are different parts of a salad? Discuss various types of salad dressing.

(2+3+5=10)

Q.8. What is cooking? With the help of a diagram, classify wet and dry methods of cooking. Discuss **any two** methods in detail.

(2+3+5=10)

OR

What are aims and objectives of cooking? Discuss the various techniques used in pre-preparation.

(5+5=10)

Q.9. What are thickening agents? Write in detail about the different types of thickening agents used in sauces.

(2+8=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)
