

ROLL No.....

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

COURSE : 2nd Semester of 3-year B.Sc. in H&HA
SUBJECT : Foundation Course in Food Production - II
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. (a) Name and explain the different classical cuts of fish.
(b) What are the quality points to be checked while selecting fish and shellfish?
(5+5=10)

Q.2. (a) Draw a neat diagram and label the different cuts of lamb/mutton.
(b) Give **three** examples of lamb preparations with a brief description of each dish.
(7+3=10)

Q.3. Write short notes on (**any two**):
(a) Rigor-mortis (b) Laminated pastries
(c) Baking powder (d) Pastry creams'
(2x5=10)

Q.4. List and explain the role of each ingredient in bread making.
(10)

OR

(a) Draw a neat diagram and label the different parts of a wheat grain.
(b) Name different flours and their uses.
(5+5=10)

Q.5. (a) Explain step by step cheese manufacturing process.
(b) List **five** international cheeses with their uses.
(5+5=10)

OR

(a) List the differences between a sauce and a gravy.
(b) Give **two** derivatives each of basic mother sauces.
(4+6=10)

- Q.6. (a) Define soups.
 (b) Classify soups with two examples of each type. (3+7=10)

OR

- (a) Draw the kitchen layout of a main hotel kitchen.
 (b) Draw the layout of service and wash-up area. (5+5=10)
- Q.7. (a) Discuss the role of spices in Indian cookery.
 (b) Name **five** types of spices which are used in Indian cookery.
 (c) Discuss the different methods of cooking rice. (3+2+5=10)

- Q.8. Explain the following terms (**any ten**):
- | | | |
|--------------------|----------------|-------------------|
| (a) Au gratin | (b) Zest | (c) Rind |
| (d) Court Bouillon | (e) Chasseur | (f) Gluten |
| (g) Offals | (h) Shortening | (i) Au jus |
| (j) Croquette | (k) Meringue | (l) Chateaubriand |
- (10x1=10)

- Q.9. (a) Write the composition of milk.
 (b) Briefly explain the benefits of homogenized milk.
 (c) Differentiate between yellow butter and white butter. (3+4+3=10)

OR

- (a) Explain the term flat dough and fermented dough.
 (b) Differentiate between choux pastry and laminated pastry with examples. (5+5=10)

- Q.10. Match the following:
- | | |
|-------------------|-----------------------------|
| (a) Minestrone | (i) Cut of beef |
| (b) Bercy | (ii) Egg yolk and cream |
| (c) Spaghetti | (iii) Espagnole |
| (d) Cheddar | (iv) Pasta |
| (e) Eclairs | (v) Italy |
| (f) Muesli | (vi) Choux paste |
| (g) Liaison | (vii) Cereals and dry fruit |
| (h) Potato | (viii) England |
| (i) Goujon | (ix) France |
| (j) Leg of Mutton | (x) Tuber |
| | (xi) Cut of fish |
- (10x1=10)
