

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR - 2013-2014

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. Draw the kitchen organization chart of a large hotel and explain duties and responsibilities of an Executive Chef.

OR

- (a) Explain the various points a food handler needs to keep in mind for maintaining good personal hygiene.
(b) Discuss the attitude and behaviour required in a professional kitchen.
- (5+5=10)

Q.2. How are vegetables classified? Discuss the effects of heat on vegetables.

OR

Classify Salads and discuss the various components of a Salad.

(5+5=10)

Q.3. What do you understand by the term "Fond de Cuisine"? Explain the components of stock and list the precautions to be kept in mind for preparing a good stock.

OR

Distinguish between Stock and Soup. Classify soup with examples. Write the recipe for preparing two litres of Minestrone soup.

(2+4+4=10)

Q.4. With the help of a neat labelled diagram, explain the parts of an egg. List the uses of egg in cookery.

OR

Classify and describe sauce. Explain the thickening agents used in sauce.

(5+5=10)

Q.5. Briefly explain the various methods of cooking. List the points to be kept in mind while poaching fish.

(7+3=10)

Q.6. Classify raising agents and briefly explain the chemical raising agents.
(3+7=10)

Q.7. Write short notes on **any two**:

- (a) Objectives of cooking (b) Role of shortenings (c) Types of sugar
(2x5=10)

Q.8. Explain the following terms:

- (a) Bouquet Garni (b) Meringue (c) Abats (d) Mire-poix
(e) Bisque (f) Farci (g) Chiffonade (h) Emulsion
(i) Mise-en-place (j) Mousse
- (10x1=10)

Q.9. Match the following:

- | | |
|------------------|-----------------------------------|
| (a) Liaison | (i) United States of America |
| (b) Paysanne | (ii) Knife |
| (c) Minestrone | (iii) Egg Yolk and cream |
| (d) Bolster | (iv) Cuts of vegetable |
| (e) Boulanger | (v) Italy |
| (f) Clam Chowder | (vi) Baker |
| (g) Anthocyanin | (vii) Fish stock |
| (h) Mushroom | (viii) Red vegetable |
| (i) Flat fish | (ix) Fungus |
| (j) Fumet | (x) Both the eyes are on one side |
- (10x1=10)

Q.10. A Fill in the blanks:

- (a) Braising is a combined method of _____ and _____
(b) A conical strainer is also called _____.
(c) Choron sauce is derivative of _____ mother sauce.
(d) Green colour in green vegetables is due to the presence of a pigment called _____.
(e) Jerusalem artichoke is _____ type of vegetable.

B State True or False:

- (a) The temperature for poaching fish is between 80°C to 85°C.
(b) The ideal temperature for storing egg is 2°C.
(c) A good stock should be boiled for longer period of time.
(d) Demi-glaze is a derivative of Béchamel sauce.
(e) Champignon is French term for mushroom.
- (5+5=10)

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) Tourmant
(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)

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2015-2016

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. (a) What are the attributes of a good chef?
(b) List the importance of each item of a chef's protective clothing. (5+5=10)
- Q.2. (a) Give the "Classical Brigade" as propounded by Chef Augustine Escoffier.
(b) State the duties and responsibilities of a Sous Chef of a 5-star hotel. (5+5=10)
- Q.3. (a) Highlight and briefly explain five classical cuts of vegetables.
(b) What is the effect of heat on vegetable pigments? (5+5=10)
- OR
- (a) What are the different parts of a salad? Briefly state the role of each part. (2+3=5)
(b) Give examples of five different types of salad dressings commonly used. (5)
- Q.4. What are the various types of sugar used in cookery? List various stages of cooked sugar stating their temperatures. (4+6=10)
- Q.5. Classify soups in a chart form giving atleast one example of each. List and briefly explain four consommé garnishes. (6+4=10)
- Q.6. Differentiate between:
(a) Beurre Marie and Bain Marie
(b) Estouffade and Espagnole
(c) Boiling and Broiling
(d) Hollandaise and Mayonnaise
(e) Larding and Basting (5x2=10)

- Q.7. Explain (any two):
(a) Aims and objectives of cooking
(b) Rancidity in fats and oils
(c) Biological leavening/Raising agents
(d) Importance of kitchen uniform (2x5=10)
- Q.8. Highlight the different methods of cooking. Indicate two food items for each type of cooking method.
OR
With the help of a labeled diagram, explain the structure and composition of an egg. List the uses of eggs in culinary preparations. (6+4=10)
- Q.9. Define stocks. Explain the elements of stock. What are the care and precautions to be taken during the preparation and storage of stocks? (2+3+5=10)
OR
Classify sauces. Give recipe of one ltr. of Mayonnaise. What precautions are taken during preparation and storage of Mayonnaise. (5+5=10)
- Q.10. Explain any ten of the following terms:
(a) Chinois
(b) Lyonnaise
(c) Roux
(d) Slurry
(e) Docking
(f) Mirepoix
(g) Jugged
(h) Bouquet Garni
(i) Mousse
(j) Vollaile
(k) Blind baking
(l) Smoke point (10x1=10)

ROLL No.....

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)

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2017-2018

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. Define cooking. Explain the aims and objectives of cooking. (5+5=10)
- Q.2. Write in brief on **any two** of the following:
(a) Kitchen mise-en-place
(b) Personal hygiene
(c) Fond de cuisine (2x5=10)
- Q.3. Enlist the parts of a salad. Explain in brief the role of each part.
OR
What are pigments? Enlist different types of pigments and the effect of heat on pigments. (10)
- Q.4. What is the role of fruits and vegetables in food? Classify vegetables with examples. (5+5=10)
- Q.5. Write short notes on **any two** of the following:
(a) Mother sauces
(b) Elements and types of stocks
(c) Classify soups (2x5=10)
- Q.6. Draw a detailed structure of an egg.
OR
With the help of a diagram, classify wet and dry methods of cooking. (10)

- Q.7. Write in detail about:
Various thickening agents used in making sauces **OR** Types of raising agents
- Q.8. Explain the following (Illustrate with example):
(a) Blind baking (b) Mirepoix
(c) En casserole (d) Duxelles
(e) Liaison (5x2=)
- Q.9. Match the following:
(a) Julienne (i) Slicing vegetables thin
(b) Macedoine (ii) Peeling skin of vegetables
(c) Brunniose (iii) 2mm x 2mm x 4cm
(d) Payasanne (iv) Cross-wise or length-wise
(e) Baton (v) 12mm x 12mm x 6cm
(f) Wedge (vi) Different shapes 1mm thickness
(g) Chiffonade (vii) 2mm x 2mm x 2mm
(h) Slice (viii) Round vegetables cut length-wise
(i) Paring (ix) 5mm x 5mm x 5mm
(j) Chateau (x) Turning of vegetables in barrel shape (10x1=)
- Q.10. Fill in the blanks:
(a) _____ and _____ are examples of salad dressings.
(b) _____ and _____ are examples of consommé garnishes.
(c) _____ and _____ are examples of international soups.
(d) _____ and _____ are examples of shortening used in bakery products.
(e) _____ and _____ are examples of chemical raising agents used in food. (5x2=)

SUBJECT CODE: BHM111

EXAM DATE: 10.12.2018

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2018-2019

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. Define sauces. Name the six mother sauces. Indicate ingredient for each as under:
(i) Basic liquid
(ii) Thickening / Emulsifying agent
(iii) Flavouring ingredient (1+3+6=10)
- Q.2. Classify soups with suitable examples. Write the recipe of 5 lit. Consommé julienne. (10)
- Q.3. (a) Explain in detail the duties and responsibilities of the Executive Chef of a five-star hotel.
(b) Draw the organization chart of the kitchen department of a five-star hotel. (5+5=10)
- Q.4. Explain briefly the following terms (any five):
(a) Mirepoix (b) Flavonoid
(c) Carborundum (d) Chiffonade
(e) Al dente (f) Double consommé
(g) Just roti (h) Sherry
(i) Dijon (j) Lard (5x2=10)
- Q.5. Write short notes on the following (any two):
(a) Classical garnishes served with soups.
(b) Attitudes and behavior of kitchen staff.
(c) Uses of eggs in cookery and bakery. (2x5=10)
- Q.6. What are salads? Explain the parts of a salad and the various salad dressings. (2+8=10)
OR
Classify vegetables. What are the effects of heat on vegetables? (5+5=10)
- Q.7. What are shortenings? Explain the role of shortenings and their varieties.
OR
Classify thickening agents. What is the role of thickening agents in cookery? (2+8=10)

- Q.8. Define the process of cooking. What are the various methods of cooking? Explain any two wet methods of cooking. (2+3+5=10)

OR

Explain in detail the aims and objectives of cooking food. What are the various textures and consistencies in food? (5+5=10)

- Q.9. What are the various types of sugar? Discuss about cooking of sugar. (5+5=10)

- Q.10. Match the following:

(a) Bovise	(i) Consommé
(b) Cloute	(ii) Browning
(c) Chlorophyll	(iii) Butchery
(d) Bulls eye	(iv) Sugar
(e) Blond	(v) Omelette
(f) Braising	(vi) Fried egg
(g) Raft	(vii) Roux
(h) Lecithin	(viii) Béchamel
(i) Boucher	(ix) Emulsification
(j) Dararara	(x) Spinach

(10x1=10)
