

ROLL No.....

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

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. Explain in brief:
(a) Gazpacho (b) Romesco sauce (c) Chateaubriand
(d) Tronçon (e) Jasmine (f) Docking
(g) Jaconde sponge (h) Liquorice (i) Colocasia
(j) Rizala gravy
(10x1=10)

- Q.2. Classify soups. Explain each type in detail with one example of each. (10)
OR
(a) Give recipe for 1 ltr. consommé.
(b) Mention **five** international soups with country of origin.
(5+5=10)

- Q.3. (a) What is a sauce?
(b) Name and explain **five** thickening agents used for preparation of sauces.
(c) Complete the following:
(i) Bigarade = demi minus glaze plus _____.
(ii) Supreme = veloute plus _____.
(iii) Soubise = béchamel plus _____.
(2+5+3=10)

- OR**
(a) Classify sauces.
(b) Give recipe for 1 ltr. mayonnaise.
(5+5=10)

- Q.4. Draw a labelled diagram for cuts of beef. (10)
OR
Write short notes with diagram:
(a) Chuck (b) Rib eye steak (c) Gammon
(d) Bacon (e) Lamb rack
(5x2=10)

- Q.5. Classify fish with an example of each category.
OR
Mention **ten** conventional cuts of fish with diagram. (10)

- Q.6. (a) Explain briefly:
(i) Risotto (ii) Paella
(b) Write short note on Indian gravies.
(2 ½ +2 ½ +5=10)

- Q.7. (a) Draw a labelled diagram of structure of wheat.
(b) Write short note on types of wheat.
(5+5=10)

- Q.8. (a) Classify cheese.
(b) What are the different types of cream used in catering trade?
(5+5=10)

- Q.9. List the ingredients used in bread making. Explain role of each.
(5+5=10)

- Q.10. Draw general layout of a commercial kitchen. (10)

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ACADEMIC YEAR 2014-2015

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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)
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NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR 2015-2016

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) List the difference between Broth and Bouillon.
(b) Explain the process of making Cream of Tomato Soup.
(c) What are the thickening agents used for Bisque and Chowders?
(3+4+3=10)

- Q.2. (a) Differentiate between Sauce and Gravies.
(b) List **two** emulsified sauces and **two** derivatives from each with their major ingredients.
(c) Explain the main features of Contemporary sauce and list **two** examples from modern cuisine.
(3+4+3=10)

- Q.3. (a) Name **two** colour pigments which contribute red colour to the meat.
(b) Identify the different cuts of Lamb with a neat diagram and list the culinary usage of each of them in a tabular form.
(2+8=10)

OR

- (a) List the quality determination criteria of Pork.
(b) Give the corresponding French term for Kidney, Liver, Offal and Tongue.
(c) Explain Rigor Mortis.
(3+2+5=10)

- Q.4. (a) List the selection criteria for Fish.
(b) Explain the factors considered while classifying Fish and Shellfish.
(c) Name **four** classical cuts of Fish with brief explanation.
(3+3+4=10)

- Q.5. Write short notes on **any two**:
(a) Short Crust Pastry (b) Laminated Pastry
(c) Choux Pastry
(2x5=10)

OR

- (a) Explain the impact of Salt and Sugar in bread making.
(b) Explain the Proving stage for bread making process and justify its importance.
(6+4=10)

- Q.6. (a) Explain the components of Cheese.
(b) How the Cheese is to be stored?
(c) Name **two** Cheese each from France and Switzerland with their main features in brief.
(3+3+4=10)

OR

- (a) What is Pastry Cream?
(b) Explain the usage of Pastry cream in confectionery.
(c) Elaborate the process of making Crème Chantilly.
(3+4+3=10)

- Q.7. (a) What is pasteurization of milk?
(b) Differentiate Single cream, Double cream and Whipping cream.
(c) What is butter and how is it clarified?
(4+3+3=10)

- Q.8. (a) Briefly explain the process of making Indian Gravies.
(b) Give general layout of a kitchen.
(c) Give importance of wash-up area in a kitchen.
(4+3+3=10)

OR

List the various factors considered while planning a kitchen layout.
(10)

- Q.9. Explain the following culinary terms:
(a) Allumette (b) Brioche (c) Dugléré (d) Glaze
(e) Haricot (f) Liaison (g) Risotto (h) Tart
(i) Farinaceous (j) Matignon
(10x1=10)

- Q.10. Match the following:

Estouffade	England
Lettuce	Hungary
Congee	Egg protein
Pod	Red wine
Albumen	Ground almond paste
Oxtail	Cos
Soubise	Freshly ground white pepper
Paprika	Porridge
Marzipan	Green peas
Mignonette	Onion sauce
	Sabayon

(10x1=10)

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ACADEMIC YEAR 2016-2017

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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. Classify soups. Give one example of each. (10)
- Q.2. (a) Draw a neat and labeled diagram of cuts of beef **OR** Veal.
(b) Write **three** examples of beef preparation with description of each item. (7+3=10)
- Q.3. (a) Enumerate mother sauces with examples of each.
(b) Give **five** derivatives of Mayonnaise and Béchamel with the basic ingredients.
- OR**
- (a) Explain the Indian mother gravies.
(b) List **five** masalas available in regional areas. (5+5=10)
- Q.4. Explain the following terms:
(a) Rigor mortis (b) Knockback
(c) Broth (d) Offals
(e) Cream butter (f) Gluten
(g) Yeast breads (h) Soubise
(i) Larding (j) Barding (10x1=10)
- Q.5. Draw a layout of a kitchen serving three meals and explain all operational areas. (5+5=10)
- Q.6. Write short notes on **any two** of the following:
(a) Selection of fish and shellfish (b) Uses of flour in food production
(c) Processing of butter (d) Processing of cream (2x5=10)

- Q.7. (a) Write the role of ingredients in bread making.
(b) Give examples of each:
(i) Faults in bread (ii) Types of rice
(iii) Types of cheese (iv) Types of milk
(v) Types of butter

OR

- (a) Write the role of spices in Indian cooking.
(b) Name the Indian equivalent of the following spices:
(i) Onion seeds (ii) Poppy seeds
(ii) Pumpkin seeds (iv) Nutmeg
(iii) Cardamom

(5+5=10)

- Q.8. Differentiate between:
(a) Sauce and gravy
(b) Espagnole and Demi-glace
(c) Pasteurization and homogenization
(d) Choux pastry and laminated pastry
(e) Tadka and makhani gravy (5x2=10)
- Q.9. (a) Draw a labeled diagram of wheat grain.
(b) Explain the care to be taken while making pastry
- OR**
- (a) Write the recipe of 01 ltr. of consommé with **five** classical garnishes.
(b) Write **five** international soups with their country of origin. (5+5=10)

- Q.10. Fill in the blanks:
(a) Thickening agents, when added to over aqueous mixture, increases its _____ but does not change the _____.
(b) 01 Ounce (Oz.) = _____ grams (gms.) and 01 Fluid Ounce (Fl. Oz.) = _____ml.
(c) Mustard based and named derivatives is common to two mother sauces _____ and _____.
(d) Water, stock, _____ and _____ are the most commonly used liquids in cooking.
(e) Types of whitefish are _____ and _____ fish. (5x2=10)
