

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

COURSE : 5th Semester of 3-year B.Sc. in H&HA  
SUBJECT : Advance Food Production Operations - I  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

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(Marks allotted to each question are given in brackets)

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Q.1. What do you understand by the term Grade Manger? Give the breakdown of Larder work. Explain the liaison between larder and hot kitchen.

(3+3+4=10)

**OR**

List major heavy equipment in Larder department. Draw a neat diagram of Larder department of a 5-star hotel.

(4+6=10)

Q.2. What do you understand by the term Forcemeat? What are the different components of forcemeat?

**OR**

Differentiate between Galantine and Ballotine. Describe the process of making chicken Galantine.

(5+5=10)

Q.3. Define the term Charcuterie. Classify sausages with examples.

(3+7=10)

**OR**

With a help of a neat diagram identify different parts of Bacon Carcass and mention the best cooking methods for each cut.

(7+3=10)

Q.4. How are Appetizers broadly classified? What are the different parts of canapé? Write the importance of spreads used for making canapé.

(4+3+3=10)

**OR**

Classify herbs. Write the ideal uses of wine in cooking.

(5+5=10)

Q.5. Write short notes on:

- (a) Ballotine (b) Gammon (c) Truffle (d) Salt dough  
(4x 2 ½ =10)

Q.6. What are the different types of non-edible displays observed in hotels? List the special equipment required for Ice Carving.

(6+4=10)

Q.7. Explain the following terms:

- (a) Darne (b) Parfait (c) Lorette (d) Albufera  
(e) Dam Blanche (f) Portugaise (g) Mortadella (h) Chorizo  
(i) Lindstrom (j) Cardinale

(10x1=10)

Q.8. Differentiate between the following terms:

- (a) Roulade and Dodine  
(b) Pâté and Terrine  
(c) Mousse and Mousseline  
(d) Sandwich and Zakuski

(4x2 ½ =10)

Q.9. What is casing? What are the different types of casing? What is Progressive grinding method?

(2+4+4=10)

Q.10. Define Chaud Froid. Describe the process of making Chaud Froid sauce. Write atleast **four** uses of Chaud Froid sauce.

(3+4+3=10)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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**ACADEMIC YEAR – 2014-2015**

COURSE : 5<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Advance Food Production Operations - I  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. What is larder? Explain the various preparations prepared in larder section in detail.

**OR**

Explain the duties and responsibilities of Chef Garde Manger. Also mention about the control device used in larder section.

(10)

Q.2. Define charcuterie. What do you understand by sausage? Mention about various sausage casings and explain **any one** in brief.

(2+2+6=10)

**OR**

Write short notes on (**any two**):

(a) Paté (b) Terrine (c) Roulade

(2x5=10)

Q.3. What are the various types of sandwiches? Explain in detail about bookmaker and croquet monsieur.

(5+5=10)

Q.4. What are the brines and marinades? What are the various components of marinade?

**OR**

Write short notes on (**any two**):

(a) Salami (b) Gallantines (c) Canapes

(2x5=10)

Q.5. (a) Wine plays a crucial role in kitchen. Explain the statement.

(b) What are the factors taken into consideration while using wine in kitchen.

(5+5=10)

Q.6. Aspic plays a very important role in cold kitchen. Explain the statement.

(10)

Q.7. Explain the following terms (**any five**):

- |                      |                |
|----------------------|----------------|
| (a) Ice sculpture    | (b) Pastillage |
| (c) Tallow sculpture | (d) Hamburger  |
| (e) Fricassée        | (f) Stew       |

(5x2=10)

Q.8. What is truffle? Explain in brief about white and black truffle.

**OR**

What is foie gras? Explain the various preparations of foie gras.

(10)

Q.9. (a) Explain the various preparations in which forcemeat can be used.

(b) What is chaud-froid? Explain its classification.

(5+5=10)

Q.10. Match the following:

- |                          |                  |
|--------------------------|------------------|
| (a) Tallow sculpture     | (i) Mettwurst    |
| (b) Bacon                | (ii) Hot dog     |
| (c) Hamburger            | (iii) Beef fat   |
| (d) Cooked sausage       | (iv) Cured meat  |
| (e) Fresh smoked sausage | (v) Cream        |
| (f) Mousseline           | (vi) Mushroom    |
| (g) Champignon           | (vii) Bone saw   |
| (h) Larder               | (viii) Submucosa |
| (i) Natural casings      | (ix) Germany     |
| (j) Artificial casings   | (x) Ham          |
|                          | (xi) Cellulose   |

(10x1=10)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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**ACADEMIC YEAR – 2015-2016**

COURSE	:	5 <sup>th</sup> Semester of 3-year B.Sc. in H&HA	
SUBJECT	:	Advance Food Production Operations - I	
TIME ALLOWED	:	03 Hours	MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Why is Larder Control important? How is it exercised?

**OR**

Define 'Larder'. What are various sections under Larder? What are the duties and responsibilities of Larder Chef?

(10)

Q.2. What are various parts of a sandwich? Explain the importance of each part giving suitable examples.

(10)

**OR**

(a) Explain the following types of sandwiches:

(i) Club      (ii) Buffet      (iii) Open      (iv) Grilled      (v) pinwheel

(b) What are the care and precautions taken while preparing a sandwich?  
How should a sandwich be stored?

(5+5=10)

Q.3. Write short notes on the following:

(a) Marinades – importance and components

(b) Aspic – preparation and use

(5+5=10)

Q.4. What are various parts of a sausage? Explain.

**OR**

Explain **any four** types of casings used in preparation of sausages. What are the advantages and dis-advantages of each one of them?

(10)

Q.5. (a) Explain the preparation of chicken galantine.

(b) Write a short note on preparation of 'Pâté de Foie gras'.

(5+5=10)

- Q.6. (a) Describe the use of wines and herbs in cookery giving suitable examples.  
 (b) Write a short note on 'Importance of culinary garnishes'.  
 (5+5=10)
- Q.7. Differentiate between (**any two**):  
 (a) Gratin and Mousseline forcemeat (b) Ham and Bacon  
 (c) Pâté and Terrine (d) Mousse and Mousseline  
 (2x5=10)
- Q.8. Explain the following terms (**any ten**):  
 (a) Bitok  
 (b) Ballotine  
     (i) Kromeskies  
     (j) Picnic bacon  
     (k) Roulade  
     (l) Mezze  
     (m) Butcher's yield  
     (n) Tinted curing mix  
     (o) Green bacon  
     (p) Carmen  
     (q) Nantua  
     (r) Nisçoise  
 (10x1=10)
- Q.9. Non-edible displays is a skill acquired through continuous practice and require planning beforehand. Elucidate the procedure of preparing 'ice-carvings' and 'Pastillage' display.  
 (10)
- Q.10. Match the following:  
 (a) Back leg of pork (i) Sausage casing  
 (b) Pork fat (ii) Ham  
 (c) Rashers (iii) Veal shanks  
 (d) Caul (iv) Zampone  
 (e) Ossobuco (v) Lard  
 (f) Bone saw (vi) Larder equipment  
 (g) Wet curing mix (vii) Russian horsd'oeuvres  
 (h) Zakuski (viii) Batons of crisp salad vegetables  
 (i) Crudités (ix) Brine  
 (j) Chorizo (x) Thin slices of meat such as bacon  
 (xi) Sausage with prominent red colour of dried smoked red peppers  
 (10x1=10)
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NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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**ACADEMIC YEAR – 2016-2017**

COURSE	:	5 <sup>th</sup> Semester of 3-year B.Sc. in H&HA	
SUBJECT	:	Advance Food Production Operations - I	
TIME ALLOWED	:	03 Hours	MAX. MARKS: 100

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(Marks allotted to each question are given in brackets)

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Q.1. Define larder. Draw the lay-out diagram of typical larder and list the equipment required.

(3+4+3=10)

**OR**

Discuss in detail functions of larder sections. Explain the essentials of larder control.

(5+5=10)

Q.2. What are various types of forcemeats? Explain the different methods of forcemeat preparations.

**OR**

Sausages are very popular in continental cuisine. Explain different types and varieties of casings used in sausage making. Name **five** popular sausages one from each country with brief explanation.

(5+5=10)

Q.3. Explain the process and preparation of ham and bacon.

**OR**

With a neat diagram, explain different cuts of pork and their uses.

(10)

Q.4. Explain in detail the method of making chicken galantine.

**OR**

Explain in detail the Method of making chicken Pâté. Discuss what precautions you will take to keep them fresh for long after presentation.

(10)

Q.5. What are the parts of a sandwich? Explain various types of sandwiches with examples.

(5+5=10)

Q.6. Non-edible displays are the centre of attraction in buffets and banquets. Discuss briefly various types of displays that are commonly used.

(10)

Q.7. Write short notes on:

- |                 |               |
|-----------------|---------------|
| (a) Chaud-froid | (b) Quenelles |
| (c) Parfaits    | (d) Gammon    |

(4x2 ½ =10)

Q.8. Distinguish between:

- |                           |
|---------------------------|
| (a) Bacon and Green Bacon |
| (b) Mousse and Mousseline |
| (c) Aspic and Gelee       |
| (d) Brines and Marinades  |

(4x2 ½ =10)

Q.9. Explain the following:

- |                    |                     |
|--------------------|---------------------|
| (a) Kromeskies     | (b) Walewska        |
| (c) Veronique      | (d) a la Anglaise   |
| (e) Marquese       | (f) Tiramisu        |
| (g) Crème anglaise | (h) Fumet           |
| (i) Tartine        | (j) Pommes de terre |

(10x1=10)

Q.10. Classify herbs. Discuss ideal uses of herbs in cooking with examples.

(10)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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ACADEMIC YEAR – 2017-2018

COURSE : 5<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Advance Food Production Operations - I  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Give the hierarchy of a larder section of a five star hotel. Give the duties and responsibilities of a larder chef.

OR

Sketch a neat layout of a larder section of a hotel and enlist various heavy equipment used in it.

(10)

Q.2. (a) What are the various essentials of a larder control system?  
(b) Describe yield testing in larder section with suitable examples.

(5+5=10)

Q.3. Describe the term sausage and explain its various parts. Name five popular sausages.

OR

Give the method of preparation of traditional forcemeat and mention various uses of forcemeat.

10)

Q.4. Differentiate the following (any four):

- |                         |                             |
|-------------------------|-----------------------------|
| (a) Cures and Marinades | (b) Galantine and Ballotine |
| (c) Ham and Bacon       | (d) Mousse and Mousseline   |
| (e) Terrine and Pâté    |                             |

(4x2 ½ =10)

Q.5. What do you mean by Chaudfroid? Explain various types and uses of Chaudfroid.

OR

Give the definition of Aspic. Explain the method of preparation and uses of Aspic.

(10)

Q.6. What is the role of Non-edible display in a buffet? Explain any four types of non-edible displays.

(10)

Q.7. Write short notes (any five):

- |                  |             |                       |
|------------------|-------------|-----------------------|
| (a) Parfaits     | (b) Truffle | (c) Pate de foie gras |
| (d) Gelee        | (e) Salami  | (f) Quennelles        |
| (g) Barquette    | (h) Bouchée | (i) Canapé            |
| (j) Vol-au-vents |             |                       |

(5x2=10)

Q.8. List the components of sandwich with examples and explain in detail various types of sandwiches.

(10)

Q.9. Explain the following in detail (any two):

- Importance of culinary garnishes
- Classification of appetizers
- Uses of herbs and wines in cookery
- Salt dough

(2x5=10)

Q.10. Match the following:

- |                 |                               |
|-----------------|-------------------------------|
| (a) Zakuski     | (i) Salt                      |
| (b) Prosciutto  | (ii) Russian appetizer        |
| (c) Pepperoni   | (iii) Italian dry cured ham   |
| (d) Smørrebrød  | (iv) American salami          |
| (e) Green bacon | (v) Denmark open rye sandwich |
| (f) Frankfurter | (vi) Large Italian sausage    |
| (g) Mortadella  | (vii) German sausage          |
| (h) Pastillage  | (viii) Perfect                |
| (i) Parfait     | (ix) Sugar paste              |
| (j) Brine       | (x) Un smoked                 |

(10x1=10)

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