

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)
