

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2016-2017**

COURSE : 2<sup>nd</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Foundation Course in Food Production - II  
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. 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)

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