

ROLL No.....

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

(Marks allotted to each question are given in brackets)

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 Force meat? What are the different components of force meat?

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)
