

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2015-2016

COURSE : 1st Semester of Craftsmanship Certificate Course in
Food Production & Patisserie
SUBJECT : Cookery & Larder Theory - I
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Discuss **four** incorrect textures that spoil a dish and should be avoided.

OR

Discuss **four** thickening agents that are used to thicken sauces/gravies etc.

(4x 2 ½ =10)

Q.2. (a) Describe the role of egg in cookery.
(b) What are the various functions of larder?

(5+5=10)

OR

With the help of neat diagram, mention various cuts of lamb alongwith their method of cooking.

(10)

Q.3. Give **five** sub-division and fractionalization techniques which are used for food preparation before cooking.

OR

Give **five** combining and mixing techniques which are used for food preparation before cooking.

(5)

Q.4. Discuss aims and objectives of cooking.

Q.5. Give various methods of cooking using a chart and give example for each method of cooking.

(5)

Q.6. Distinguish between:

(a) Broth and chowder (b) Fillets and Darné

OR

(a) Stewing and poaching (b) Sauces and stocks

(2 ½ + 2 ½ =5)

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

- | | | |
|-----------|------------------|--------------------|
| (a) Baste | (b) Beurre manie | (c) Court-bouillon |
| (d) Hash | (e) Fritters | (f) Cloute |
| (g) Glaze | (h) Demi-glace | |

(5x1=5)

Q.8. Match the following:

- | | |
|--|-----------------|
| (a) Vegetable cut into fine dices | (i) Mirepoix |
| (b) Vegetable cut into baton shape (1"x ¼ x ¼) | (ii) Julienne |
| (c) Vegetable cut into rough dices
used for sauce or stock | (iii) Brunoise |
| (d) Vegetable cut into very thin strips
(1 ½ " long) like match stick | (iv) Jardiniere |
| (e) Vegetable cut into small triangles,
Circles and squares – Uniform shape | (v) Paysanne |

(5x1=5)
