

ROLL No.....

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

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. Define stock and explain different types of stock and the precautions to be taken while preparing them?

OR

Draw egg structure. Explain different methods of egg cooking.

(10)

Q.2. Explain the duties and responsibilities of the following kitchen staff:

- (a) Chef de cuisine
- (b) Chef de partie
- (c) Chef Tournant

(10)

Q.3. Define Texture and state the different type of Textures.

(5)

Q.4. Briefly explain the following methods of cooking:

- (a) Grilling
- (b) Baking

(2 ½ + 2 ½ =5)

Q.5. Define **five** points to be kept in mind while selecting fish.

(5)

Q.6. Define salad and its parts.

(5)

Q.7. Explain mise-en-place techniques used in preparation of cooking.

OR

What are the aims and objectives of cooking?

(5)

Q.8. Choose the correct answer:

- (a) Which fish contains oil in liver:
 - (i) While fish
 - (ii) Oily fish
 - (iii) Lobster

- (b) Julienne is:
 - (i) Cutting into dices
 - (ii) Cutting into strips
 - (iii) Cutting into triangles

- (c) Gluten protein is found in:
 - (i) Milk
 - (ii) Wheat
 - (iii) Meat

- (d) Champignon are:
 - (i) Brinjal
 - (ii) Drum sticks
 - (iii) Mushrooms

- (e) Example for citrus fruit:
 - (i) Apple
 - (ii) Banana
 - (iii) Orange

(5x1=5)
