

ROLL No.....

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

COURSE : 1st Semester of Craftmanship 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. Draw a neat and detailed chart showing the "Kitchen Organisation Structure" of a five star deluxe hotel. (10)

Q.2. Write in detail on 'overview of the catering industry'. (10)

Q.3. How is classification of raw material done in a big kitchen.
OR
List important points to be considered for preparation of ingredients? (5)

Q.4. What are the methods of mixing food?
OR
How do you weigh and measure the ingredients in the kitchen? (5)

Q.5. Write English meaning for the following French terms:

- (a) Mise-en-place
- (b) Horse d'oeuvre
- (c) Bouquet Garni
- (d) Plat du jour
- (e) Table d'hôte

OR

Match the following:

- | | |
|----------------------------|---------------------------|
| (a) Chef de cuisine | (i) Increase in food cost |
| (b) Crouton | (ii) Killing bacteria |
| (c) Boiled vegetables | (iii) Accompaniment |
| (d) Wastage of ingredients | (iv) Kitchen chief |
| (e) Re-heating | (v) Garnish |

(5x1=5)

Q.6. Give short answers for the following:

- (a) Why the green vegetables should be cooked uncovered?
- (b) Why the white sauce should be made with a balloon beater?
- (c) What is the function of 'onion cloute' in making of white sauce?
- (d) Why crushed egg shell is used in making of consommé?
- (e) Why the eggs are stored upright?
- (f) Why the marination is done with non-veg items before cooking?
- (g) Mention **any two** names of cuts of fish.
- (h) What is the function of leavening agent in food items?
- (i) Why the beet root should not be washed after peeling?
- (j) Why the potato should be dipped in cold water after peeling?

(10x1=10)

Q.7. State True or False:

- (a) 'Re-chauffé' is the French term of 'Re-heating'.
- (b) Hollandaise sauce is a garnish used for poached fish.
- (c) Eggs can be stored at 100 degree centigrade.
- (d) White vinegar is used while boiling eggs to seal the cracked part on them, if any.
- (e) Supreme cut of chicken is taken from it's breast part.

OR

Fill in the blanks:

- (a) _____ is a method of mixing food items.
- (b) _____ is used in emulsification of mayonnaise sauce.
- (c) _____ is an example of cold mother sauce.
- (d) _____ is a section of kitchen where non-vegetarian items are cut.
- (e) _____ fish can be used to get good pieces of fillet.

(5x1=5)
