

ROLL No.....

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

COURSE : 2<sup>nd</sup> Semester of Craftsmanship Certificate Course in  
Food Production & Patisserie  
SUBJECT : Cookery & Larder Theory - II  
TIME ALLOWED : 02 Hours MAX. MARKS: 50

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(Marks allotted to each question are given in brackets)

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Q.1. Define soup. Classify soups with example of each. (2+8=10)

**OR**

Write recipe for 1 ltr. consommé. Write **five** consommé with garnish. (5+5=10)

Q.2. Define farinaceous dish. Explain **five** types of farinaceous dishes.

**OR**

Write **five** types of pulses. Explain in detail about methods of cooking pulses with time and temperature. (5+5=10)

Q.3. Write the function of still room. (5)

Q.4. Write colour reaction of different vegetable to acid, alkali and metal. (5)

Q.5. Portion control is of utmost importance for guest as well as food establishment. Justify. (5)

Q.6. Explain standardization of recipes. (5)

Q.7. Design purchase specification for egg. (5)

Q.8. Write about quality control methodology. (5)

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