

ROLL No.....

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

COURSE : 4<sup>th</sup> Semester of 3-year B.Sc. in H&HA - **Specialisation**  
SUBJECT : Food Production Management - I  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

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(Marks allotted to each question are given in brackets)

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Q.1. Define Larder. Explain the equipment found in the larder department with their usage.

**OR**

Give the essentials of larder control and explain the types of yield testing. (10)

Q.2. Define sausage. Give different types of casings used in the preparation of sausages. (10)

Q.3. List the additives and preservatives used in the preparation of cold cuts. (10)

Q.4. Differentiate between brining and curing. Give the process of making Parma Ham.

**OR**

What is Pate and its types. Give steps of making Galantine. (10)

Q.5. Differentiate between (**any four**):

- (a) Ham and Bacon
- (b) Mushroom and Truffle
- (c) Aspic and Gelée
- (d) Quenelles and Roulades
- (e) Galantine and Ballotine

(4x2 ½ =10)

Q.6. Explain in detail the different types of non-edible displays.

**OR**

List the steps in making ice carving. (10)

Q.7. British breakfast is popular all around the world. Justify the statement with its specialities.

**OR**

German food is incomplete without sausages. Give in detail the speciality of German cuisine and sausages.

(10)

Q.8. Plan a typical Larder room with various sections for a large hotel. Explain each section briefly.

(10)

Q.9. List the different cooking methods used in Chinese cooking. Give the recipe for sweet and sour pork.

(10)

Q.10. Explain in short the following food specialities (**any ten**):

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|---------------|------------------|----------------|
| (a) Chasseur  | (b) Dame blanche | (c) Stroganoff |
| (d) Quiche    | (e) Saltimbocca  | (f) Frittata   |
| (g) Spätzle   | (h) Moussaka     | (i) Guacamole  |
| (j) Succotash | (k) Enchiladas   | (l) Ravioli    |

(10x1=10)

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