

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2014-2015**

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. (a) List the various functions of larder department.  
(b) What are the various sections of larder kitchen and how do these support the hot kitchen?

**OR**

What is Yield? Explain the importance of yield testing in food service operations.  
(5+5=10)

- Q.2. What is food cost and food cost percentage? Explain the terms standard food cost and actual food cost. Explain the methodology of food cost control.  
(5+2+3=10)

**OR**

- (a) What are the essentials of larder control?  
(b) Draw a set-up of larder department of a 5-star hotel.  
(3+7=10)

- Q.3. (a) What do you understand by the term forcemeat?  
(b) What are the different types of forcemeat?  
(5+5=10)

- Q.4. What is sausage? Briefly explain the different parts of sausage. Name **three** international sausages with brief explanation.  
(2+5+3=10)

**OR**

What is casing? Explain different types of casing with examples.  
(5+5=10)

- Q.5. Write short notes on:  
(a) Terrine (b) Bacon (c) Pâté (d) Salt dough  
(4x 2 ½ =10)

Q.6. How appetizers are broadly classified? What are the different spreads used for making sandwiches? Write the importance of garnishes used for making sandwiches.

(4+3+3=10)

**OR**

Classify herbs. Write the ideal uses of wine in cooking.

(5+5=10)

Q.7. Chinese cuisine is popular world over. Justify the statement in context to:

- (a) Regional cooking style
- (b) Special ingredients used in Chinese cuisine

(5+5=10)

Q.8. Explain the following terms (**any ten**):

- |                |               |
|----------------|---------------|
| (a) Allemande  | (b) Choron    |
| (c) Mascarpone | (d) Cardinal  |
| (e) Pancetta   | (f) Salamella |
| (g) Dashi      | (h) Comte     |
| (i) Suet       | (j) Clouté    |
| (k) Quenelle   |               |

(10x1=10)

Q.9. (a) What are the different food regions of Spain?  
(b) Write **six** special features of Spanish cuisine.

(5+5=10)

Q.10. (a) What are the different types of non-edible displays observed in hotels?  
(b) List the special equipment required for Ice Carving.

(5+5=10)

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