

ROLL No.....

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

COURSE : Diploma in Food Production
SUBJECT : Larder
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Answer the following (**any three**):

- (a) Draw and label the cuts of pork and give uses of each cut.
- (b) Classify sandwich and discuss each part with examples.
- (c) Draw the layout of larder section of a 5 star hotel and discuss the care and maintenance of the equipment.
- (d) Describe forcemeat. Discuss the types and their uses.

(3x8=24)

Q.2. Explain the following in 2-3 lines (**any eight**):

- | | | | |
|--------------------|--------------|-----------|--------------|
| (a) Compound salad | (b) Veal | (c) Aspic | (d) Sandwich |
| (e) Emulsification | (f) Dressing | (g) Darné | (h) Gammon |
| (i) Salami | (j) Zakuski | | |

(8x2=16)

Q.3. State True or False:

- (a) Two main shellfish groups are crustacean and mollusc.
- (b) Vegetables are best bought whilst in season.
- (c) Vinaigrette is 3 parts of vinegar and 1 part of oil.
- (d) Compound and simple are the parts of salad.
- (e) Court Bouillion is a poaching liquor of fish.

(5x1=5)

Q.4. Fill in the blanks:

- (a) Tartar sauce is a derivative of _____.
- (b) Caviar is served as _____.
- (c) Bombay duck is a variety of _____.
- (d) Tivoli tongue is the example of _____ sandwich.
- (e) Russian salad is served with _____ dressing.

(5x1=5)
