

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2018-2019

COURSE : 1st Semester of 3-year B.Sc. in H&HA
SUBJECT : Foundation Course in Food Production - I
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Define sauces. Name the **six** mother sauces. Indicate ingredient for each as under:

- (i) Basic liquid
- (ii) Thickening / Emulsifying agent
- (iii) Flavouring ingredient

(1+3+6=10)

Q.2. Classify soups with suitable examples. Write the recipe of 5 lit. consommé julienne.

(10)

Q.3. (a) Explain in detail the duties and responsibilities of the Executive Chef of a five-star hotel.

(b) Draw the organization chart of the kitchen department of a five-star hotel.

(5+5=10)

Q.4. Explain briefly the following terms (**any five**):

- | | |
|-----------------|---------------------|
| (a) Mirepoix | (b) Flavonoid |
| (c) Carborundum | (d) Chiffonade |
| (e) Al dente | (f) Double consommé |
| (g) Jus roti | (h) Sherry |
| (i) Dijon | (j) Lard |

(5x2=10)

Q.5. Write short notes on the following (**any two**):

- (a) Classical garnishes served with soups.
- (b) Attitudes and behavior of kitchen staff.
- (c) Uses of eggs in cookery and bakery.

(2x5=10)

Q.6. What are salads? Explain the parts of a salad and the various salad dressings.
(2+8=10)

OR

Classify vegetables. What are the effects of heat on vegetables?
(5+5=10)

Q.7. What are shortenings? Explain the role of shortenings and their varieties.

OR

Classify thickening agents. What is the role of thickening agents in cookery?
(2+8=10)

Q.8. Define the process of cooking. What are the various methods of cooking?
Explain **any two** wet methods of cooking.
(2+3+5=10)

OR

Explain in detail the aims and objectives of cooking food. What are the various textures and consistencies in food?
(5+5=10)

Q.9. What are the various types of sugar? Discuss about cooking of sugar.
(5+5=10)

Q.10. Match the following:

- | | |
|-----------------|---------------------|
| (a) Bovine | (i) Consommé |
| (b) Cloute | (ii) Browning |
| (c) Chlorophyll | (iii) Butchery |
| (d) Bulls eye | (iv) Sugar |
| (e) Blond | (v) Omlette |
| (f) Braising | (vi) Fried egg |
| (g) Raft | (vii) Roux |
| (h) Lecithin | (viii) Béchamel |
| (i) Boucher | (ix) Emulsification |
| (j) Demerara | (x) Spinach |

(10x1=10)
