

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR – 2017-2018**

COURSE : 1<sup>st</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Foundation Course in Food Production - 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 cooking. Explain the aims and objectives of cooking. (5+5=10)

Q.2. Write in brief on **any two** of the following:  
(a) Kitchen mise-en-place  
(b) Personal hygiene  
(c) Fond de cuisine (2x5=10)

Q.3. Enlist the parts of a salad. Explain in brief the role of each part.  
**OR**  
What are pigments? Enlist different types of pigments and the effect of heat on pigments. (10)

Q.4. What is the role of fruits and vegetables in food? Classify vegetables with examples. (5+5=10)

Q.5. Write short notes on **any two** of the following:  
(a) Mother sauces  
(b) Elements and types of stocks  
(c) Classify soups (2x5=10)

Q.6. Draw a detailed structure of an egg.  
**OR**  
With the help of a diagram, classify wet and dry methods of cooking. (10)

Q.7. Write in detail about:  
Various thickening agents used in making sauces **OR** Types of raising agents  
(10)

Q.8. Explain the following (Illustrate with example):

- |                  |              |
|------------------|--------------|
| (a) Blind baking | (b) Mirepoix |
| (c) En casserole | (d) Duxelles |
| (e) Liaison      |              |

(5x2=10)

Q.9. Match the following:

- |                |   |
|----------------|---|
| (a) Julienne   | (i) Slicing vegetables thin               |
| (b) Macedoine  | (ii) Peeling skin of vegetables           |
| (c) Brunnoise  | (iii) 2mm x 2mm x 4cm                     |
| (d) Payasanne  | (iv) Cross-wise or length-wise            |
| (e) Baton      | (v) 12mm x 12mm x 6cm                     |
| (f) Wedge      | (vi) Different shapes 1mm thickness       |
| (g) Chiffonade | (vii) 2mm x 2mm x 2mm                     |
| (h) Slice      | (viii) Round vegetables cut length-wise   |
| (i) Paring     | (ix) 5mm x 5mm x 5mm                      |
| (j) Chateau    | (x) Turning of vegetables in barrel shape |

(10x1=10)

Q.10. Fill in the blanks:

- (a) \_\_\_\_\_ and \_\_\_\_\_ are examples of salad dressings.  
 (b) \_\_\_\_\_ and \_\_\_\_\_ are examples of consommé garnishes.  
 (c) \_\_\_\_\_ and \_\_\_\_\_ are examples of international soups.  
 (d) \_\_\_\_\_ and \_\_\_\_\_ are examples of shortening used in baked products.  
 (e) \_\_\_\_\_ and \_\_\_\_\_ are examples of chemical raising agents used in food.

(5x2=10)

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