

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2019-2020

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. Classify and explain soups with examples. (10)
- Q.2. (a) Define stock.
 (b) Explain the care and precaution to be taken during the preparation of stock. (2+8=10)
- Q.3. (a) What are the different categories of vegetables? Give two examples of each.
 (b) Explain the pigments and their colour changes during cooking. (4+6=10)
- OR**
- (a) Classify fruits with examples.
 (b) Explain the culinary uses of fruits in cooking and baking (4+6=10)
- Q.4. Write short notes on **any two**:
 (a) Attitude and behaviour in the kitchen. (b) Techniques used in pre-preparation.
 (c) Uniforms and protective clothing. (d) Various textures. (2x5=10)
- Q.5. (a) What is the importance of sauce in western cooking?
 (b) Give the recipe to prepare 1 lt. of mayonnaise sauce. (5+5=10)
- Q.6. Methods of cooking plays a vital role in the preparation of food. Explain various method and importance of each. (10)
- OR**
- (a) Explain parts of salad.
 (b) Classify and explain various salads with **two** examples each. (5+5=10)
- Q.7. Briefly explain the following terms (**any ten**):
 (a) Florentine (b) Cloute
 (c) Mirepoix (d) Garnish
 (e) Roux (f) Chalazae
 (g) Fond de cuisine (h) Consommé
 (i) Liaison (j) Braising
 (k) Beurre manie (l) Knock back
 (m) Bouquet garni (n) Albumin
 (o) Blend baking (p) Emulsion
 (q) Chiffonade (r) Mis-en-place
 (s) Farci (t) Bisque (10x1=10)
- Q.8. (a) Draw the structure of egg and mark the parts.
 (b) Explain the uses of egg in cookery and bakery. (5+5=10)
- Q.9. (a) Draw the modern staffing of Food Production department in a large hotel.
 (b) List the duties and responsibilities of Executive Chef. (5+5=10)
- Q.10. (a) Classify raising agents.
 (b) Explain the chemical raising agents. (3+7=10)
