

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

COURSE : 5th Semester of 3-year B.Sc. in H&HA
 SUBJECT : Advance Food Production Operations-I
 TIME ALLOWED : 03 Hours

MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. (a) How casing plays a major role in the preparation of sausages?
 (b) Explain the various types of casing in detail.
 OR
 (a) Enlist the various components of sandwich.
 (b) Elucidate the types of sandwiches with one example of each. (5+5=10)
- Q.2. (a) Define larder and draw a layout of a typical larder section of a five-star hotel.
 (b) Make a list of equipment & utensils used in the larder section.
 OR
 (a) What is 'Yield Testing'? Explain with example.
 (b) List various essential benefits of Yield Testing. (5+5=10)
- Q.3. Describe the different types of forcemeat and enlist the precautions to be taken while preparing it.
 OR
 'Brine and marinades are the essential part of a Charcutiere section of any hotel'. Explain this statement with a suitable example of each. (10)
- Q.4. (a) What do you understand by 'Chaufroid'?
 (b) Explain the different methods of preparation of Chaufroid.
 OR
 (a) Elucidate the preparation method of 'Pâté de foie gras'.
 (b) Discuss the precautions to keep them fresh for long after presentation. (5+5=10)
- Q.5. Differentiate between:
 (a) Mousse and soufflé
 (b) Terrine and pate
 (c) Crustacean and mollusc
 (d) Bacon and green bacon (4x 2 ½ =10)
- Q.6. 'Non-edible displays are the center of attraction in buffets and banquets'. Justify. Also discuss the various types of non-edible displays commonly used. (10)
- Q.7. Explain the following in short (**any four**):
 (a) Classification of appetizers
 (b) Use of wine in culinary
 (c) Ballotine
 (d) Tallow sculpture
 (e) Modern plating style (4x2 ½ =10)
- Q.8. List the major components of sandwich, types and the precautions to be taken while storing them. (10)

Q.9. Explain the following culinary terms in brief (**any ten**):

- | | |
|-------------------|---------------|
| (a) Bouillabaisse | (b) Aspic |
| (c) Fumet | (d) Gravlax |
| (e) Panini | (f) Paella |
| (g) Duxelles | (h) Quenelles |
| (i) Escalope | (j) Chipolata |
| (k) Zakuski | |

(10x1=10)

Q.10. State True or False:

- (a) Aspic is not a produce of charcutiere.
- (b) Mille-feuille is a pastry from Scandinavian origin.
- (c) Origin of Bratwurst sausages is France.
- (d) The salmon roe on the sushi is not caviar.
- (e) Cock-e-leekie is a soup originated from Germany.
- (f) Caramelization of sugar starts at 340°F.
- (g) Pitahaya is also known as Dragon fruit.
- (h) Focaccia a sweet dish from confectionary.
- (i) Galantine is not a boneless preparation.
- (j) Morel does not belong to fungus family.

(10x1=10)
