

ROLL No.....

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

COURSE : Diploma in Food Production
SUBJECT : Cookery
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Briefly explain the following:

- | | |
|----------------|--------------|
| (a) Darné | (b) Croutons |
| (c) Mozzarella | (d) Julienne |
| (e) Blanching | (f) Yield |
| (g) Bhatara | (h) Emulsion |
| (i) Portion | (j) QSR |

(10x1=10)

Q.2. Differentiate between the following (**any two**):

- (a) Choux pastry and Phyllo pastry
- (b) Hollandaise and Mayonnaise
- (c) Solar cooking and Microwave cooking

(2x5=10)

Q.3. Write short notes on:

- (a) Co-ordination between kitchen and F&B department
- (b) Kitchen stewarding

(5+5=10)

Q.4. Draw and explain the organizational structure of Food Production department of a 5-star hotel.

(10)

- Q.5. (a) Draw and label the structure of an egg.
(b) Explain **any two** methods of cooking eggs.

(5+5=10)

Q.6. Define cooking and classify methods of cooking.

OR

Classify stocks. What points are to be kept in mind while making stocks?

(10)

Q.7. Explain the role of following ingredients in bread making:

- | | |
|-----------|-----------|
| (a) Flour | (b) Water |
| (c) Fat | (d) Sugar |
| (e) Yeast | |

(5x2=10)

Q.8. Classify soups and explain each category. Name **five** consommé garnishes.

(10)

OR

Classify sauces. List **six** mother sauces. Give **two** derivatives of each sauce.

(1+3+6=10)

Q.9. What are the different types of pastries? Name one product made from each pastry.

OR

Draw the layout of a kitchen of a 5-star hotel.

(10)

Q.10. Match the following:

- | | |
|-----------------|-------------------|
| (a) Demi-glace | (i) Butter |
| (b) Focaccia | (ii) Protein |
| (c) Patties | (iii) Concasse |
| (d) Gluten | (iv) Italy |
| (e) Tomatoes | (v) Spain |
| (f) Chlorophyll | (vi) Brown stock |
| (g) Roux | (vii) Puff pastry |
| (h) Beurre | (viii) Spinach |
| (i) Gazpacho | (ix) Fish |
| (j) Fillet | (x) Veloute |

(10x1=10)
