ROLL No................

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2013-2014

COURSE   :   2nd Semester of Craftsmanship Certificate Course in Food Production & Patisserie

SUBJECT   :   Cookery & Larder Theory - II

TIME ALLOWED   :   02 Hours   MAX. MARKS: 50

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(Marks allotted to each question are given in brackets)

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Q.1.   Classify Soups with a neat diagram. Give **four** standard garnishes of Consommé.

OR

Draw a neat diagram of lamb and mention the names of different joints and their uses.   (10)

Q.2.   What is the colour reaction, on different types of vegetable to, Acid, Alkali and Metals?   (10)

Q.3.   Explain the function of Still Room.

OR

Discuss meat preservation.   (5)

Q.4.   Write short notes on (**any two**):
    (a)   Cold Buffet   (b)   Canape's
    (c)   Soup garnishes   (d)   Sandwiches   (2x2 ½ =5)

Q.5.   What is Portion Control? Explain the necessity for Portion Control.   (5)

Q.6.   Give recipe for **one** Farinaceous dish.

OR

What is Larder? Explain its functions.   (5)

Q.7.   Define Rigor mortis. Explain its effect.   (5)

Q.8.   Match the following:
    (a)   Kidney   (i)   Mushroom
    (b)   Spinach   (ii)   Cuts of vegetables
    (c)   Mayonnaise   (iii) Épinard
    (d)   Paysanne   (iv) Cold sauce
    (e)   Champignons (v)   Offals   (5x1=5)

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