

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2014-2015

COURSE : Diploma in Food Production
SUBJECT : Larder
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Answer the following (**any two**):

- (a) Show the different cuts of a Lamb with the help of neat and clean diagram and give use of each cut.
- (b) Give the list of equipment, machinery and tools of larder department. Explain **any five**.
- (c) What do you understand by the term of "Force Meat"? Give its composition and types.

(2x10=20)

Q.2. How to choose fish while purchasing and its storage? Give the classification.

(6)

Q.3. Explain the following in **two or three** lines (**any seven**):

- | | | |
|---------------------|-----------------|---------------------|
| (a) Brine | (b) Salami | (c) Broadway |
| (d) Enriching agent | (e) Appetizers | (f) Ham |
| (g) Gorgonzola | (h) Chaud Froid | (i) Tallow displays |

(2x7=14)

Q.4. Match the following:

- | | |
|-------------------|-----------------------------------|
| (a) Calves | (i) Filet |
| (b) Mignon | (ii) Mayonnaise |
| (c) Cambridge | (iii) Fried bread |
| (d) Croutons | (iv) Fish cut |
| (e) Chateaubriand | (v) Animals are 3 to 8 months old |

(5x1=5)

Q.5. State True or False:

- (a) Red colour of vegetables are due to the presence of carotenoid pigments.
- (b) The sandwich has four basic parts base, body, dressing and garnish.
- (c) French vinaigrette dressing has three parts vinegar and 1 part oil.
- (d) One chicken gives us two drumsticks.
- (e) Barbecue sauce is a derivative of Tomato sauce.

(5x1=5)
