

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

COURSE : 5<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Advance Food Production Operations - I  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

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(Marks allotted to each question are given in brackets)

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Q.1. Give the hierarchy of a larder section of a five star hotel. Give the duties and responsibilities of a larder chef.

**OR**

Sketch a neat layout of a larder section of a hotel and enlist various heavy equipment used in it.

(10)

Q.2. (a) What are the various essentials of a larder control system?  
(b) Describe yield testing in larder section with suitable examples.

(5+5=10)

Q.3. Describe the term sausage and explain its various parts. Name **five** popular sausages.

**OR**

Give the method of preparation of traditional forcemeat and mention various uses of forcemeat.

10)

Q.4. Differentiate the following (**any four**):

- |                         |                             |
|-------------------------|-----------------------------|
| (a) Cures and Marinades | (b) Galantine and Ballotine |
| (c) Ham and Bacon       | (d) Mousse and Mousseline   |
| (e) Terrine and Pâté    |                             |

(4x2 ½ =10)

Q.5. What do you mean by Chaudfroid? Explain various types and uses of Chaudfroid.

**OR**

Give the definition of Aspic. Explain the method of preparation and uses of Aspic.

(10)

Q.6. What is the role of Non-edible display in a buffet? Explain **any four** types of non-edible displays. (10)

Q.7. Write short notes (**any five**):

- |                  |             |                       |
|------------------|-------------|-----------------------|
| (a) Parfaits     | (b) Truffle | (c) Pate de foie gras |
| (d) Gelee        | (e) Salami  | (f) Quennelles        |
| (g) Barquette    | (h) Bouchée | (i) Canapé            |
| (j) Vol-au-vents |             |                       |

(5x2=10)

Q.8. List the components of sandwich with examples and explain in detail various types of sandwiches. (10)

Q.9. Explain the following in detail (**any two**):

- (a) Importance of culinary garnishes
- (b) Classification of appetizers
- (c) Uses of herbs and wines in cookery
- (d) Salt dough

(2x5=10)

Q.10. Match the following:

- |                 |                               |
|-----------------|-------------------------------|
| (a) Zakuski     | (i) Salt                      |
| (b) Prosciutto  | (ii) Russian appetizer        |
| (c) Pepperoni   | (iii) Italian dry cured ham   |
| (d) Smørrebrød  | (iv) American salami          |
| (e) Green bacon | (v) Denmark open rye sandwich |
| (f) Frankfurter | (vi) Large Italian sausage    |
| (g) Mortadella  | (vii) German sausage          |
| (h) Pastillage  | (viii) Perfect                |
| (i) Parfait     | (ix) Sugar paste              |
| (j) Brine       | (x) Un smoked                 |

(10x1=10)

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