

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2016-2017

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 in 2-3 lines (**any five**):
- | | | |
|--------------|----------------|--------------|
| (a) Mousse | (b) Demi-glaze | (c) Emulsion |
| (d) Duxelles | (e) Macedoine | (f) Zuppa |
| (g) Terrine | (h) Gherkins | (i) Sabayon |
| (j) Mirepoix | | |
- (5x2=10)
- Q.2. (a) Classify method of cooking through ray diagram.
(b) Briefly explain microwave cooking.
- (5+5=10)
- Q.3. (a) Write recipe of Sauce Hollandaise.
(b) Write **three** derivatives of each sauce - Béchamel and Velouté.
- (5+5=10)
- Q.4. (a) Explain steps in bread making.
(b) Write the recipe of puff pastry.
- (5+5=10)
- Q.5. (a) Classify soups.
(b) Describe **four** international soups with their origin.
- (4+4=8)
- Q.6. Give reason in 2-3 lines of the following(**any five**):
- (a) Curdling of Mayonnaise.
 - (b) Outer skin of roast-chicken is tough.
 - (c) Fish become soggy and breaks during cooking.
 - (d) Clear soup is cloudy.
 - (e) Puree of pulse vegetable soup has a gritty texture.
 - (f) The golden colour of puff pastry is missing.
 - (g) Boiled cauliflower has pale yellow colour.
- (5x2=10)

Q.7. Answer **any three** of the following:

- (a) Factors that affect menu planning.
- (b) Write duties and responsibilities of chef de cuisine.
- (c) Explain the role of kitchen stewarding.
- (d) Write the effect of heat on Protein and vegetable's colour
- (e) Explain Réchauffé cooking.

(3x5=15)

Q.8. Differentiate between:

- (a) A la carte and Table d'hôte menu.
- (b) Balancing of recipe and standardization of recipe.

(5+5=10)

Q.9. Match the following:

- | | |
|-----------------|---------------------|
| (a) Jus roti | (i) Fruit juice |
| (b) Fricassé | (ii) Brown butter |
| (c) Abats | (iii) White stew |
| (d) Appetizer | (iv) Frozen dessert |
| (e) Bombe | (v) Roast juice |
| (f) Beurre noir | (vi) Fish cut |
| (g) Darné | (vii) Offals |

(7x1=7)

Q.10. Fill in the blanks:

- (a) Cannelloni is a _____ preparation.
- (b) Chateaubriand is a _____.
- (c) The French term of Mushroom is _____.
- (d) A mixture of one part egg and three parts of cream is _____.
- (e) Colander is used to strain _____.
- (f) Barbecue is the derivatives _____ basic sauce.
- (g) Florentine is associated with _____ vegetables.
- (h) The ideal storage temperature range is _____.
- (i) The English term of Chef Tournant is _____.
- (j) _____ and _____ are two potato cuts.

(10x1=10)
