

ROLL No.....

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

COURSE : 2nd Semester of 3-year B.Sc. in H&HA
SUBJECT : Foundation Course in Food Production - II
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Classify soups. Give one example of each. (10)

Q.2. (a) Draw a neat and labeled diagram of cuts of beef **OR** Veal.
(b) Write **three** examples of beef preparation with description of each item. (7+3=10)

Q.3. (a) Enumerate mother sauces with examples of each.
(b) Give **five** derivatives of Mayonnaise and Béchamel with the basic ingredients.

OR

(a) Explain the Indian mother gravies.
(b) List **five** masalas available in regional areas. (5+5=10)

Q.4. Explain the following terms:

(a) Rigor mortis	(b) Knockback
(c) Broth	(d) Offals
(e) Cream butter	(f) Gluten
(g) Yeast breads	(h) Soubise
(i) Larding	(j) Barding

(10x1=10)

Q.5. Draw a layout of a kitchen serving three meals and explain all operational areas. (5+5=10)

Q.6. Write short notes on **any two** of the following:

(a) Selection of fish and shellfish	(b) Uses of flour in food production
(c) Processing of butter	(d) Processing of cream

(2x5=10)

- Q.7. (a) Write the role of ingredients in bread making.
 (b) Give examples of each:
 (i) Faults in bread (ii) Types of rice
 (iii) Types of cheese (iv) Types of milk
 (v) Types of butter

OR

- (a) Write the role of spices in Indian cooking.
 (b) Name the Indian equivalent of the following spices:
 (i) Onion seeds (ii) Poppy seeds
 (ii) Pumpkin seeds (iv) Nutmeg
 (iii) Cardamom

(5+5=10)

- Q.8. Differentiate between:
 (a) Sauce and gravy
 (b) Espagnole and Demi-glace
 (c) Pasteurization and homogenization
 (d) Choux pastry and laminated pastry
 (e) Tadka and makhani gravy

(5x2=10)

- Q.9. (a) Draw a labeled diagram of wheat grain.
 (b) Explain the care to be taken while making pastry

OR

- (a) Write the recipe of 01 ltr. of consommé with **five** classical garnishes.
 (b) Write **five** international soups with their country of origin.

(5+5=10)

Q.10. Fill in the blanks:

- (a) Thickening agents, when added to over aqueous mixture, increases its _____ but does not change the _____.
 (b) 01 Ounce (Oz.) = _____ grams (gms.) and 01 Fluid Ounce (Fl. Oz.) = _____ ml.
 (c) Mustard based and named derivatives is common to two mother sauces _____ and _____.
 (d) Water, stock, _____ and _____ are the most commonly used liquids in cooking.
 (e) Types of whitefish are _____ and _____ fish.

(5x2=10)
