

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

COURSE : Diploma in Food Production  
SUBJECT : Larder  
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. Explain the following in one or two lines (**any eight**):

- |                  |                |
|------------------|----------------|
| (a) Emulsion     | (b) Cuisine    |
| (c) Beurre manie | (d) Canapé     |
| (e) Marinade     | (f) Terrine    |
| (g) Aspic        | (h) Zest       |
| (i) Zakuski      | (j) Force meat |

(8x2=16)

Q.2. What are parts of a sandwich? Explain the different types of sandwich.

**OR**

What is a salad? Classify salads with suitable examples for each.

(7)

Q.3. What are the duties and responsibilities of chef Garde manger?

(7)

Q.4. Draw and list cuts of lamb and state use of each.

**OR**

Draw and label the structure of egg and briefly explain its uses in larder.

(5)

Q.5. State True or False:

- (a) Parmesan is a cheese from Italy.
- (b) Court bouillon is a poaching liquor of fish.
- (c) Fresh breads are suitable for making sandwiches.
- (d) Hollandaise is a cold sauce.
- (e) Garde manger is a part of larder kitchen.

(5x1=5)

Q.6. Match the following:

- |                    |                     |
|--------------------|---------------------|
| (a) Book maker     | (i) Oil and vinegar |
| (b) Cocktail sauce | (ii) Entrée         |
| (c) Ballotine      | (iii) Mayonnaise    |
| (d) Vinaigrette    | (iv) Sandwich       |
| (e) Dorne          | (v) Round fish      |

(5x1=5)

Q.7. Fill in the blanks:

- (a) Tartar sauce is a derivative of \_\_\_\_\_ sauce.
- (b) Leg of mutton is a cut of \_\_\_\_\_.
- (c) \_\_\_\_\_ is also known as game bird.
- (d) Fish must be stored at \_\_\_\_\_.
- (e) Bombay duck is a variety of \_\_\_\_\_.

(5x1=5)

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