

ROLL No.....

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

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. (a) Differentiate between Furred Game and Feathered Game.
(b) Draw and list cuts of Poultry and state uses of each.
OR
(a) Write note on cleaning and care of larder equipment and tools.
(b) Differentiate between refrigerators and walk-in. (5+5=10)
- Q.2. Draw and list cuts of pork and state uses of each.
OR
Draw and list cuts mutton and state uses of each. (10)
- Q.3. Draw a labelled layout of the larder section in a medium sized hotel.
OR
Explain the following (**any two**):
(a) Cold buffet (b) Canapés (c) Ice sculpturing
(d) Vegetable carving (2x 2 ½ =5)
- Q.4. What is salad? What are the different types of salads? Give one example of each. (5)
OR
Define Horsd'oeuvre. What are the different types of Horsd'oeuvre? Give one example of each. (1+2+2=5)
- Q.5. Explain the basic cuts and uses of fish. Give selection criteria for fish. (3+2=5)

Q.6. State True or False:

- (i) Fresh breads are suitable for making sandwiches.
- (ii) Mayonnaise is a cold sauce.
- (iii) Abats are butcher's supplies such as heart, liver, kidney etc.
- (iv) Beef and Veal are of same age.
- (v) Zest is rind of lime.

(5x1=5)

Q.7. Match the following:

- | | |
|-----------------------|---|
| (a) Emulsion | (i) Poaching liquor of fish |
| (b) Vinaigrette | (ii) Head of Garde manger department |
| (c) Forcemeat | (iii) Mixture of two immiscible liquids |
| (d) Chef Garde manger | (iv) Oil and vinegar |
| (e) Court bouillon | (v) Ground or pureed flesh |

(5x1=5)

Q.8. Fill in the blanks:

- (a) Mornay sauce is a derivative of _____ sauce.
- (b) A slice of round fish cut on bone is known as _____.
- (c) Kidney of beef is used for making _____ & _____.
- (d) Caviar is an example of _____ Horsd'oeuvre.
- (e) Club sandwich is a _____ closed cold sandwich.

(5x1=5)
