

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2015-2016

COURSE : 1st Semester of 3-year B.Sc. in H&HA
SUBJECT : Foundation Course in Food Production - I
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. (a) What are the attributes of a good chef?
(b) List the importance of each item of a chef's protective clothing. (5+5=10)

Q.2. (a) Give the "Classical Brigade" as propounded by Chef Augustine Escoffier.
(b) State the duties and responsibilities of a Sous Chef of a 5-star hotel. (5+5=10)

Q.3. (a) Highlight and briefly explain five classical cuts of vegetables.
(b) What is the effect of heat on vegetable pigments? (5+5=10)

OR

(a) What are the different parts of a salad? Briefly state the role of each part. (2+3=5)

(b) Give examples of **five** different types of salad dressings commonly used. (5)

Q.4. What are the various types of sugar used in cookery? List various stages of cooked sugar stating their temperatures. (4+6=10)

Q.5. Classify soups in a chart form giving atleast one example of each. List and briefly explain **four** consommé garnishes. (6+4=10)

Q.6. Differentiate between:
(a) Beurre Marie and Bain Marie
(b) Estouffade and Espagnole
(c) Boiling and Broiling
(d) Hollandaise and Mayonnaise
(e) Larding and Basting (5x2=10)

Q.7. Explain (**any two**):

- (a) Aims and objectives of cooking
- (b) Rancidity in fats and oils
- (c) Biological leavening/Raising agents
- (d) Importance of kitchen uniform

(2x5=10)

Q.8. Highlight the different methods of cooking. Indicate two food items for each type of cooking method.

OR

With the help of a labeled diagram, explain the structure and composition of an egg. List the uses of eggs in culinary preparations.

(6+4=10)

Q.9. Define stocks. Explain the elements of stock. What are the care and precautions to be taken during the preparation and storage of stocks?

(2+3+5=10)

OR

Classify sauces. Give recipe of one ltr. of Mayonnaise. What precautions are taken during preparation and storage of Mayonnaise.

(5+5=10)

Q.10. Explain **any ten** of the following terms:

- (a) Chinois
- (b) Lyonnaise
- (c) Roux
- (d) Slurry
- (e) Docking
- (f) Mirepoix
- (g) Jugged
- (h) Bouquet Garni
- (i) Mousse
- (j) Vollaile
- (k) Blind baking
- (l) Smoke point

(10x1=10)
