

ROLL No.....

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

COURSE : 2<sup>nd</sup> 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. (a) List the difference between Broth and Bouillon.  
(b) Explain the process of making Cream of Tomato Soup.  
(c) What are the thickening agents used for Bisque and Chowders?  
(3+4+3=10)

- Q.2. (a) Differentiate between Sauce and Gravies.  
(b) List **two** emulsified sauces and **two** derivatives from each with their major ingredients.  
(c) Explain the main features of Contemporary sauce and list **two** examples from modern cuisine.  
(3+4+3=10)

- Q.3. (a) Name **two** colour pigments which contribute red colour to the meat.  
(b) Identify the different cuts of Lamb with a neat diagram and list the culinary usage of each of them in a tabular form.  
(2+8=10)

**OR**

- (a) List the quality determination criteria of Pork.  
(b) Give the corresponding French term for Kidney, Liver, Offal and Tongue.  
(c) Explain Rigor Mortis.  
(3+2+5=10)
- Q.4. (a) List the selection criteria for Fish.  
(b) Explain the factors considered while classifying Fish and Shellfish.  
(c) Name **four** classical cuts of Fish with brief explanation.  
(3+3+4=10)

- Q.5. Write short notes on **any two**:
- (a) Short Crust Pastry (b) Laminated Pastry  
(c) Choux Pastry  
(2x5=10)

**OR**

- (a) Explain the impact of Salt and Sugar in bread making.  
(b) Explain the Proving stage for bread making process and justify its importance.  
(6+4=10)

- Q.6. (a) Explain the components of Cheese.  
 (b) How the Cheese is to be stored?  
 (c) Name **two** Cheese each from France and Switzerland with their main features in brief.

(3+3+4=10)

**OR**

- (a) What is Pastry Cream?  
 (b) Explain the usage of Pastry cream in confectionery.  
 (c) Elaborate the process of making Crème Chantilly.

(3+4+3=10)

- Q.7. (a) What is pasteurization of milk?  
 (b) Differentiate Single cream, Double cream and Whipping cream.  
 (c) What is butter and how is it clarified?

(4+3+3=10)

- Q.8. (a) Briefly explain the process of making Indian Gravies.  
 (b) Give general layout of a kitchen.  
 (c) Give importance of wash-up area in a kitchen.

(4+3+3=10)

**OR**

List the various factors considered while planning a kitchen layout.

(10)

- Q.9. Explain the following culinary terms:

- (a) Allumette (b) Brioche (c) Dugléré (d) Glaze  
 (e) Haricot (f) Liaison (g) Risotto (h) Tart  
 (i) Farinaceous (j) Matignon

(10x1=10)

- Q.10. Match the following:

Estouffade	England
Lettuce	Hungary
Congee	Egg protein
Pod	Red wine
Albumen	Ground almond paste
Oxtail	Cos
Soubise	Freshly ground white pepper
Paprika	Porridge
Marzipan	Green peas
Mignonette	Onion sauce
	Sabayon

(10x1=10)

\*\*\*\*\*