

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

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. What is the role of sauces in continental cuisine? List **three** derivatives of hollandaise sauce alongwith ingredients. (4+6=10)

OR

Why soups are important part of a meal? Classify soups. Give example of **any four** international soups with their country of origin. (2+6+2=10)

Q.2. (a) Draw a neat labelled diagram of cuts of lamb.
(b) Give three menu examples of lamb dishes with a brief description of each. (7+3=10)

Q.3. (a) Classify fish in a chart form with suitable examples.
(b) What are the points to be considered while purchasing fish from the market? (6+4=10)

Q.4. Explain briefly (**any two**):
(a) Pastry Creams (b) Rigor Mortis
(c) Homogenisation of milk (d) Steaks (2x5=10)

Q.5. Differentiate between:
(a) Béchamel and Mayonnaise
(b) Fumet and Court-bouillon
(c) Sauce and Gravy
(d) Beurre Manié and Bain-marie
(e) Fish Meuniere and Fish Colbert (5x2=10)

Q.6. Define cheese. Describe the process of manufacturing cheese. How cheese should be ideally stored? (2+6+2=10)

OR

List and briefly explain the various types of creams used in culinary preparations. What are the precautions to be taken while whipping cream? (7+3=10)

Q.7. With the help of a neat diagram, explain the structure and composition of a wheat grain. List **any three** bi-products of wheat. (7+3=10)

OR

Write a detailed note on basic Indian gravies. (10)

Q.8. List the factors to be considered while preparing a layout of a kitchen for a large hotel. Draw the basic layout of receiving area of a hotel. (4+6=10)

OR

With the help of a flow chart, explain the process of bread making. Name **any three** products prepared from laminated pastries. (7+3=10)

Q.9. Explain the following in two or three lines (**any ten**):

- | | | | |
|--------------|----------------|---------------|---------------|
| (a) Offals | (b) Minestrone | (c) Gluten | (d) Suet |
| (e) Docking | (f) Casein | (g) Pesto | (h) Zymase |
| (i) Collagen | (j) Canard | (k) Charmagaz | (l) Chantilly |
- (10x1=10)

Q.10. A Match the following:

- | | |
|-----------------|----------------|
| (i) Marzipan | (a) Oranges |
| (ii) Zest | (b) Pigment |
| (iii) Myoglobin | (c) Pork |
| (iv) Bacon | (d) Shortening |
| (v) Margarine | (e) Almonds |

B State True or False:

- (i) Rizala gravy is from Rajasthan.
- (ii) Gouda is a hard cheese.
- (iii) Profit rolls are prepared from choux paste.
- (iv) Jaconde sponge is almond based decorative sponge.
- (v) Double cream contains 60% butter fat.

(5+5=10)
