

ROLL No.....

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)
