

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

COURSE : 5th Semester of 3-year B.Sc. in H&HA
SUBJECT : Advance Food Production Operations - I
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Give the hierarchy of a larder section of a five star hotel. Give the duties and responsibilities of a larder chef.

OR

Sketch a neat layout of a larder section of a hotel and enlist various heavy equipment used in it.

(10)

Q.2. (a) What are the various essentials of a larder control system?
(b) Describe yield testing in larder section with suitable examples.

(5+5=10)

Q.3. Describe the term sausage and explain its various parts. Name **five** popular sausages.

OR

Give the method of preparation of traditional forcemeat and mention various uses of forcemeat.

10)

Q.4. Differentiate the following (**any four**):

- | | |
|-------------------------|-----------------------------|
| (a) Cures and Marinades | (b) Galantine and Ballotine |
| (c) Ham and Bacon | (d) Mousse and Mousseline |
| (e) Terrine and Pâté | |

(4x2 ½ =10)

Q.5. What do you mean by Chaudfroid? Explain various types and uses of Chaudfroid.

OR

Give the definition of Aspic. Explain the method of preparation and uses of Aspic.

(10)

Q.6. What is the role of Non-edible display in a buffet? Explain **any four** types of non-edible displays. (10)

Q.7. Write short notes (**any five**):

- | | | |
|------------------|-------------|-----------------------|
| (a) Parfaits | (b) Truffle | (c) Pate de foie gras |
| (d) Gelee | (e) Salami | (f) Quennelles |
| (g) Barquette | (h) Bouchée | (i) Canapé |
| (j) Vol-au-vents | | |

(5x2=10)

Q.8. List the components of sandwich with examples and explain in detail various types of sandwiches. (10)

Q.9. Explain the following in detail (**any two**):

- (a) Importance of culinary garnishes
- (b) Classification of appetizers
- (c) Uses of herbs and wines in cookery
- (d) Salt dough

(2x5=10)

Q.10. Match the following:

- | | |
|-----------------|-------------------------------|
| (a) Zakuski | (i) Salt |
| (b) Prosciutto | (ii) Russian appetizer |
| (c) Pepperoni | (iii) Italian dry cured ham |
| (d) Smørrebrød | (iv) American salami |
| (e) Green bacon | (v) Denmark open rye sandwich |
| (f) Frankfurter | (vi) Large Italian sausage |
| (g) Mortadella | (vii) German sausage |
| (h) Pastillage | (viii) Perfect |
| (i) Parfait | (ix) Sugar paste |
| (j) Brine | (x) Un smoked |

(10x1=10)
