

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
ACADEMIC YEAR 2022-2023

COURSE	:	5 <sup>th</sup> Semester of 3-year B.Sc. (HHA) Program	
SUBJECT	:	Advance Food Production Operations-I	
TIME ALLOWED	:	03 Hours	MAX. MARKS: 100

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(Marks allotted to each question are given in brackets)

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- Q.1. Draw a neat layout of the Larder Kitchen of a Hotel. Write briefly on any five equipment used in Larder. (5+5=10)
- Q.2. Explain the duties and responsibilities of Larder Chef.  
OR  
Write a short note on Larder Control. Explain the liaison between Larder and Hot Kitchen. (10)
- Q.3. Explain in detail the parts/ components of a Sausage. (10)
- Q.4. What are the various parts of a Sandwich? Explain the importance of each part.  
OR  
Explain step by step the process of making Pate en Croute. (10)
- Q.5. Explain in detail the steps involved in making Chicken Galantine.  
OR  
What is Truffle? Explain in brief about black and white Truffle. (10)
- Q.6. What do you understand by the term 'FORCEMEAT'? What are the various types of forcemeat used in charcuterie? (2+8=10)  
OR  
Write short notes on the following:  
a) Importance and Components of Marinades  
b) Preparation and use of Aspic (2x5=10)
- Q.7. What are the different types of non-edible displays used in hotels. List the equipment required for ice-carving. (10)

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Q.8. Explain the use of wines and herbs in cooking. Write a short note on Appetizers and importance of Garnishes.

(5+5=10)

Q.9. Differentiate between: **(Any two):**

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|--------------------------|-----------------------|
| a) Pate and Terrine      | b) Ham and Bacon      |
| c) Mousse and Mousseline | d) Brining and Curing |

(2x5=10)

Q.10. Explain the following terms **(Any ten):**

- (i) Kromeskie
- (ii) Green Bacon
- (iii) Chorizo
- (iv) Prague Powder
- (v) Bratwurst
- (vi) Mezze
- (vii) Zakuski
- (viii) Crudités
- (ix) Darné
- (x) Tapas
- (xi) Kielbasa
- (xii) Salami

(10x1=10)

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