

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR - 2013-2014

COURSE : 1st Semester of 3-year B.Sc. in H&HA
SUBJECT : Foundation Course in Food Production - I
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Draw the kitchen organization chart of a large hotel and explain duties and responsibilities of an Executive Chef.

OR

- (a) Explain the various points a food handler needs to keep in mind for maintaining good personal hygiene.
- (b) Discuss the attitude and behaviour required in a professional kitchen.
- (5+5=10)

Q.2. How are vegetables classified? Discuss the effects of heat on vegetables.

OR

Classify Salads and discuss the various components of a Salad.

(5+5=10)

Q.3. What do you understand by the term "Fond de Cuisine"? Explain the components of stock and list the precautions to be kept in mind for preparing a good stock.

OR

Distinguish between Stock and Soup. Classify soup with examples. Write the recipe for preparing two litres of Minestrone soup.

(2+4+4=10)

Q.4. With the help of a neat labelled diagram, explain the parts of an egg. List the uses of egg in cookery.

OR

Classify and describe sauce. Explain the thickening agents used in sauce.

(5+5=10)

Q.5. Briefly explain the various methods of cooking. List the points to be kept in mind while poaching fish.

(7+3=10)

Q.6. Classify raising agents and briefly explain the chemical raising agents. (3+7=10)

Q.7. Write short notes on **any two**:
 (a) Objectives of cooking (b) Role of shortenings (c) Types of sugar (2x5=10)

Q.8. Explain the following terms:
 (a) Bouquet Garni (b) Meringue (c) Abats (d) Mire-poix
 (e) Bisque (f) Farci (g) Chiffonade (h) Emulsion
 (i) Mise-en-place (j) Mousse (10x1=10)

Q.9. Match the following:
 (a) Liaison (i) United States of America
 (b) Paysanne (ii) Knife
 (c) Minestrone (iii) Egg Yolk and cream
 (d) Bolster (iv) Cuts of vegetable
 (e) Boulanger (v) Italy
 (f) Clam Chowder (vi) Baker
 (g) Anthocyanin (vii) Fish stock
 (h) Mushroom (viii) Red vegetable
 (i) Flat fish (ix) Fungus
 (j) Fumet (x) Both the eyes are on one side (10x1=10)

Q.10. **A** Fill in the blanks:
 (a) Braising is a combined method of _____ and _____
 (b) A conical strainer is also called _____.
 (c) Choron sauce is derivative of _____ mother sauce.
 (d) Green colour in green vegetables is due to the presence of a pigment called _____.
 (e) Jerusalem artichoke is _____ type of vegetable.

B State True or False:
 (a) The temperature for poaching fish is between 80°C to 85°C.
 (b) The ideal temperature for storing egg is 2°C.
 (c) A good stock should be boiled for longer period of time.
 (d) Demi-glaze is a derivative of Béchamel sauce.
 (e) Champignon is French term for mushroom. (5+5=10)
