

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2016-2017

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. Define larder. Draw the lay-out diagram of typical larder and list the equipment required.

(3+4+3=10)

OR

Discuss in detail functions of larder sections. Explain the essentials of larder control.

(5+5=10)

Q.2. What are various types of forcemeats? Explain the different methods of forcemeat preparations.

OR

Sausages are very popular in continental cuisine. Explain different types and varieties of casings used in sausage making. Name **five** popular sausages one from each country with brief explanation.

(5+5=10)

Q.3. Explain the process and preparation of ham and bacon.

OR

With a neat diagram, explain different cuts of pork and their uses.

(10)

Q.4. Explain in detail the method of making chicken galantine.

OR

Explain in detail the Method of making chicken Pâté. Discuss what precautions you will take to keep them fresh for long after presentation.

(10)

Q.5. What are the parts of a sandwich? Explain various types of sandwiches with examples.

(5+5=10)

Q.6. Non-edible displays are the centre of attraction in buffets and banquets. Discuss briefly various types of displays that are commonly used. (10)

Q.7. Write short notes on:

- | | |
|-----------------|---------------|
| (a) Chaud-froid | (b) Quenelles |
| (c) Parfaits | (d) Gammon |

(4x2 ½ =10)

Q.8. Distinguish between:

- | |
|---------------------------|
| (a) Bacon and Green Bacon |
| (b) Mousse and Mousseline |
| (c) Aspic and Gelee |
| (d) Brines and Marinades |

(4x2 ½ =10)

Q.9. Explain the following:

- | | |
|--------------------|---------------------|
| (a) Kromesnies | (b) Walewska |
| (c) Veronique | (d) a la Anglaise |
| (e) Marquese | (f) Tiramisu |
| (g) Crème anglaise | (h) Fumet |
| (i) Tartine | (j) Pommes de terre |

(10x1=10)

Q.10. Classify herbs. Discuss ideal uses of herbs in cooking with examples.

(10)
