

ROLL No.....

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

COURSE : 2nd Semester of 3-year B.Sc. in H&HA
SUBJECT : Foundation Course in Food Production - II (**Vegetarian Cuisine**)
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. (a) Define sauce and list the basic elements of a sauce.
(b) Classify soups with example of each. (5+5=10)

Q.2. Write short notes on:
(a) Leavening Agent
(b) Steps in processing cheese (5+5=10)

OR

Explain in brief role of the various ingredients in bread making. (10)

Q.3. Differentiate between (**any two**):
(a) Choux pastry and short crust
(b) Broth and bisque
(c) Wet masala and dry masala (2x5=10)

Q.4. Draw and explain the various parts of wheat.

OR

Explain in brief about mother sauces and give atleast **two** derivatives of each. (10)

Q.5. What is the important consideration a chef has to keep in mind while cooking soya products? (10)

Q.6. With a labeled layout, explain various important areas of receiving.

OR

Write the major role of spices in Indian cookery.

(10)

Q.7. Classify millets with brief description of each.

(10)

Q.8. What is the role of garnishes in cookery?

(10)

Q.9. Classify cheese. Write **ten** uses of cheese in our day-to-day life.

OR

Write various steps in processing of milk.

(10)

Q.10. Define the following terms (**any ten**):

- | | |
|-----------------------|-------------------|
| (a) Chowder | (b) Minestrone |
| (c) Kneading | (d) Grate |
| (e) Saffron | (f) Pie |
| (g) Whip | (h) Caramel |
| (i) Savouries | (j) Brownie |
| (k) Crumb | (l) Ascorbic acid |
| (m) French onion soup | (n) Docking |
| (o) Bouillon | |

(10x1=10)
