

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2015-2016

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. Why is Larder Control important? How is it exercised?

OR

Define 'Larder'. What are various sections under Larder? What are the duties and responsibilities of Larder Chef?

(10)

Q.2. What are various parts of a sandwich? Explain the importance of each part giving suitable examples.

(10)

OR

(a) Explain the following types of sandwiches:

(i) Club (ii) Buffet (iii) Open (iv) Grilled (v) pinwheel

(b) What are the care and precautions taken while preparing a sandwich?
How should a sandwich be stored?

(5+5=10)

Q.3. Write short notes on the following:

(a) Marinades – importance and components

(b) Aspic – preparation and use

(5+5=10)

Q.4. What are various parts of a sausage? Explain.

OR

Explain **any four** types of casings used in preparation of sausages. What are the advantages and dis-advantages of each one of them?

(10)

Q.5. (a) Explain the preparation of chicken galantine.

(b) Write a short note on preparation of 'Pâté de Foie gras'.

(5+5=10)

- Q.6. (a) Describe the use of wines and herbs in cookery giving suitable examples.
 (b) Write a short note on 'Importance of culinary garnishes'.
 (5+5=10)
- Q.7. Differentiate between (**any two**):
 (a) Gratin and Mousseline forcemeat (b) Ham and Bacon
 (c) Pâté and Terrine (d) Mousse and Mousseline
 (2x5=10)
- Q.8. Explain the following terms (**any ten**):
 (a) Bitok
 (b) Ballotine
 (i) Kromeskies
 (j) Picnic bacon
 (k) Roulade
 (l) Mezze
 (m) Butcher's yield
 (n) Tinted curing mix
 (o) Green bacon
 (p) Carmen
 (q) Nantua
 (r) Nisçoise
 (10x1=10)
- Q.9. Non-edible displays is a skill acquired through continuous practice and require planning beforehand. Elucidate the procedure of preparing 'ice-carvings' and 'Pastillage' display.
 (10)
- Q.10. Match the following:
 (a) Back leg of pork (i) Sausage casing
 (b) Pork fat (ii) Ham
 (c) Rashers (iii) Veal shanks
 (d) Caul (iv) Zampone
 (e) Ossobuco (v) Lard
 (f) Bone saw (vi) Larder equipment
 (g) Wet curing mix (vii) Russian horsd'oeuvres
 (h) Zakuski (viii) Batons of crisp salad vegetables
 (i) Crudités (ix) Brine
 (j) Chorizo (x) Thin slices of meat such as bacon
 (xi) Sausage with prominent red colour of dried smoked red peppers
 (10x1=10)
