

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2014-2015

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. What is larder? Explain the various preparations prepared in larder section in detail.

OR

Explain the duties and responsibilities of Chef Garde Manger. Also mention about the control device used in larder section.

(10)

Q.2. Define charcuterie. What do you understand by sausage? Mention about various sausage casings and explain **any one** in brief.

(2+2+6=10)

OR

Write short notes on (**any two**):

(a) Paté (b) Terrine (c) Roulade

(2x5=10)

Q.3. What are the various types of sandwiches? Explain in detail about bookmaker and croquet monsieur.

(5+5=10)

Q.4. What are the brines and marinades? What are the various components of marinade?

OR

Write short notes on (**any two**):

(a) Salami (b) Gallantines (c) Canapes

(2x5=10)

Q.5. (a) Wine plays a crucial role in kitchen. Explain the statement.

(b) What are the factors taken into consideration while using wine in kitchen.

(5+5=10)

Q.6. Aspic plays a very important role in cold kitchen. Explain the statement.

(10)

Q.7. Explain the following terms (**any five**):

- | | |
|----------------------|----------------|
| (a) Ice sculpture | (b) Pastillage |
| (c) Tallow sculpture | (d) Hamburger |
| (e) Fricassée | (f) Stew |

(5x2=10)

Q.8. What is truffle? Explain in brief about white and black truffle.

OR

What is foie gras? Explain the various preparations of foie gras.

(10)

Q.9. (a) Explain the various preparations in which forcemeat can be used.

(b) What is chaud-froid? Explain its classification.

(5+5=10)

Q.10. Match the following:

- | | |
|--------------------------|------------------|
| (a) Tallow sculpture | (i) Mettwurst |
| (b) Bacon | (ii) Hot dog |
| (c) Hamburger | (iii) Beef fat |
| (d) Cooked sausage | (iv) Cured meat |
| (e) Fresh smoked sausage | (v) Cream |
| (f) Mousseline | (vi) Mushroom |
| (g) Champignon | (vii) Bone saw |
| (h) Larder | (viii) Submucosa |
| (i) Natural casings | (ix) Germany |
| (j) Artificial casings | (x) Ham |
| | (xi) Cellulose |

(10x1=10)
