

ROLL No.....

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

COURSE : 1st Semester of Craftsmanship Certificate Course in
Food Production & Patisserie
SUBJECT : Cookery & Larder Theory - I
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. What are the points to be kept in mind while selecting fish? (10)
- Q.2. What are the duties and responsibilities of the Chef de Partie? (10)
- Q.3. Briefly explain the following methods of cooking:
(a) Roasting (b) Braising (2 ½ + 2 ½ =5)
- Q.4. Define stocks. What are the necessary precautions for preparing stocks?
OR
What are the aims and objectives of cooking? (5)
- Q.5. Draw the structure of an egg and write about the uses of eggs in cookery and bakery. (5)
- Q.6. What are the parts of a salad? Write a short note on salad dressings. (5)
- Q.7. Briefly explain the following terms (**any five**):
(a) Roux (b) Garnish (c) Fast food items
(d) Re-heating of food (e) Cuts of vegetables (f) Leavening agents
(5x1=5)
- Q.8. With the help of a diagram, explain the organisation of the Food Production Department of a 3-star hotel. (5)
