

ROLL No.....

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

COURSE : 2<sup>nd</sup> Semester of Craftsmanship Certificate Course in  
Food Production & Patisserie  
SUBJECT : Cookery & Larder Theory - II  
TIME ALLOWED : 02 Hours MAX. MARKS: 50

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(Marks allotted to each question are given in brackets)

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- Q.1. Define soup. Classify soup with example. Give recipe for 1 ltr. consommé.  
(2+4+4=10)
- Q.2. What is farinaceous dish? Give names of **five** types of Pastas.  
(2+8=10)
- Q.3. Write the function of still room.  
**OR**  
Write methods of cooking with time and temperature of tur dal.  
(5)
- Q.4. Write colour reaction of different types of vegetables to acid, alkali and metals.  
**OR**  
What is quality control and quality control methodology?  
(5)
- Q.5. Write purchase specification of a refrigerator for a restaurant kitchen.  
**OR**  
What is food adulterant? How can you detect food adulterants in rice, pulses,  
chilly powder, mawa and milk?  
(5)
- Q.6. Define portion control. What is standard portion size?  
**OR**  
Write a short note on food standards in India.  
(5)

Q.7. Explain in one sentence:

- (a) Recipe
- (b) Smoking of meat
- (c) Garnish
- (d) Standard recipe
- (e) ISI

(5x1=5)

Q.8. Match the following:

- |                  |                        |
|------------------|------------------------|
| (a) Soup         | (i) India              |
| (b) Recipe       | (ii) A part of a whole |
| (c) Agmark       | (iii) Standards        |
| (d) Portion      | (iv) Formula           |
| (e) Mulligatawny | (v) Liquid food        |

(5x1=5)

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