

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2013-2014

COURSE : Diploma in Food Production
SUBJECT : Cookery
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Answer the following (**any four**):

- (a) Write the recipe for one litre consommé.
- (b) What is fermentation? How is it important in bread making?
- (c) Classify sauce and list their importance in continental food.
- (d) Explain **any five** vegetable cuts and list their uses in continental dishes.
- (e) What are the uses of stock?

(4x5=20)

Q.2. Answer the following (**any two**):

- (a) Draw a kitchen organization chart of a 3-star hotel. Enumerate the duties and responsibilities of Chef d' Partie.
- (b) List various cooking methods and explain **any three**.
- (c) Explain in detail the co-ordination between kitchen department and F&B department.

(2x8=16)

Q.3. Briefly explain in 2-3 lines (**any ten**):

- | | | |
|--------------------|-----------------------|---------------|
| (a) Mozzarella | (b) Convenience foods | (c) Yakhni |
| (d) Consommé | (e) Mother sauce | (f) Slurry |
| (g) Beurre Manié | (h) Albumin | (i) Broiling |
| (j) Shallow-frying | (k) Concassé | (l) Réchauffé |

(10x4=40)

Q.4. State True or False:

- (a) Basil is a continental herb.
- (b) Induction cooking is a conventional method of cooking food.
- (c) Lecithin is found in egg white.
- (d) Aboyeur is a barker or announcer in the kitchen.
- (e) Couverture is the French word for covering chocolate.
- (f) Bisque-d' homard is a shell fish soup.
- (g) Meal which combines breakfast and lunch is called breakfast.
- (h) Vegetables cut into baton shape are called Jardiniere.

(8x1=8)

Q.5. Match the following:

- | | |
|------------------|-------------------|
| (a) Champignons | (i) Indian |
| (b) Crêpe | (ii) Italy |
| (c) Thyme | (iii) Pancake |
| (d) Tartar | (iv) Menu |
| (e) Naan | (v) Mayonnaise |
| (f) Minestrone | (vi) Indian bread |
| (g) Braising | (vii) Mushrooms |
| (h) A la' Carte | (viii) Herbs |
| (i) Mulligatawny | (ix) Cooking |

(9x1=9)

Q.6. Fill in the blanks:

- Boulangier is a French term for _____.
- Person who is responsible for preparation of vegetable is _____.
- _____ is also known Chinese salt.
- Method of cooking commodity in simmering liquid is _____.
- A broth based soup from Italy is _____.
- Mixture of one part of egg and three parts of cream is _____.
- A proprietary sauce made from chillies is called _____.

(7x1=7)
