

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

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 **any two**:

- (a) What are the aims and objectives of cooking?
- (b) Name **any two** derivatives of mayonnaise along with its ingredients.
- (c) Give **any five** points necessary for cooking food.

(2x5=10)

Q.2. Answer **any one**:

- (a) Define and classify soups.
- (b) Give name of **any ten** international soup along with its country of origin.

(10x1=10)

Q.3. Differentiate between (**any two**):

- (a) A la carte and Table d'hote menu.
- (b) Soup and sauce.
- (c) Grilling and roasting

(2x5=10)

Q.4. Give a neat layout of the main kitchen of a 3-star hotel.

(10)

Q.5. Explain in brief bread making process.

(10)

Q.6. Give staff organisation chart of a large kitchen along with French names of each.

(10)

Q.7. Write short notes on:

- (a) Use of egg in cookery
- (b) Important cuts of fish

(5+5=10)

Q.8. Give full recipe and cooking method of short crust pastry. (10)

Q.9. Give short answers (**any five**):

- | | | |
|----------------|---------------|----------------------|
| (i) Bain-marie | (ii) Emulsion | (iii) Mirepoix |
| (iv) Carcass | (v) Chantilly | (vi) Portion control |

(5x2=10)

Q.10. State True or False:

- (a) Mixing two or more ingredients thoroughly is known as blending.
- (b) Au bleu means well cooked.'
- (c) The correct storage temperature for stocks is 1°C-4° C.
- (d) Brown stock is used for stew and sauces.
- (e) Piquant is a derivative of Béchamel Sauce.
- (f) Croutons are dices made from Bacon.
- (g) Artichoke is used to make high class hors d'oeuvres.
- (h) Bretonne cut is made into 1" cubes.
- (i) Parmesan is cheese which originated from France.
- (j) Chef Communar is also known as staff cook.

(10x1=10)
