

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2015-2016

COURSE : Diploma in Food Production
SUBJECT : Larder
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. Classify salads giving examples. List **any five** salad dressings and explain each briefly. (10)
- Q.2. With the help of a neat diagram, display the various cuts of Lamb.
OR
Classify fish with examples. List and explain any **three** classical cuts of fish. (10)
- Q.3. What is the main equipment used in the larder section? Explain the cleaning and care of any **one** of them. (10)
- Q.4. Explain the following in two or three lines each (**any five**):

(a) Canapé	(b) Offals	(c) Horsd'oeuvres
(d) Croutons	(e) Bacon	(f) Aspic
(g) Caviar	(h) Trussing	(i) Court-Bouillon
(j) Larder		

(5x2=10)
- Q.5. Match the following:

(a) Forcemeat	(i) Chateaubriand
(b) Ice carvings	(ii) Rabbit
(c) Sandwich	(iii) Galantine
(d) Steak	(iv) Non-edible display
(e) Game	(v) Pin-wheel

(5x1=5)
- Q.6. State True or False:

(a) Mayonnaise is a cold sauce.
(b) Bombay Duck is a type of furred game.
(c) Dressing is an important part of sandwich.
(d) Smoked salmon is a dish served as a main course in a French menu.
(e) Tournedo is a type of steak.

(5x1=5)
