

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2018-2019

COURSE : 2nd Semester of 3-year B.Sc. in H&HA
SUBJECT : Foundation Course in Food Production - II
TIME ALLOWED : 03 Hours

MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. (a) Draw a neat diagram and label different cuts of veal.
(b) Give **two** examples of beef preparations with description of each. (6+4=10)
- Q.2. (a) Differentiate between fermented dough and flat dough with examples.
(b) What is Knock Back?
(c) Give recipe of a Choux Pastry (4+3+3=10)
- Q.3. (a) Explain processing of cheese. Name **two** blue veined and two soft cheese.
(b) Explain the processing of butter and name its different types. (6+4=10)
- Q.4. Draw a labeled diagram to show the structure of wheat. Also write short note on types of wheat. (10)
- OR**
- Classify soups. Explain with example for each category. (10)
- Q.5. (a) Classify mother sauces.
(b) Write **two** derivatives each of hollandaise sauce, Espagnole sauce and mayonnaise sauce with basic ingredients required to prepare them. (4+6=10)
- Q.6. Draw a well labelled layout of kitchen of a five-star hotel. Also describe its various sections. (10)
- Q.7. Classify fish with an example from each category. (10)
- OR**
- Draw a neat diagram to show different cuts of pork. (10)
- Q.8. Explain **any ten** of the following terms:
(a) Joconde sponge (b) Chateaubriand (c) Docking
(d) Colocasia (e) Liasion (f) Glaze
(g) Haricot (h) Allumettes (i) Court bouillon
(j) Albumen (k) Par boiled rice (l) Variety of lentils (10x1=10)
- Q.9. Match the following: (10x1=10)
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|--------------------|----------------------|
| (a) Espagnole | (i) Veal |
| (b) Capons | (ii) Brown sauce |
| (c) Neck end | (iii) Milk |
| (d) Ossobuco | (iv) Cock birds |
| (e) Fillet | (v) Veal preparation |
| (f) Sirloin | (vi) Fish |
| (g) Bacon | (vii) Beef |
| (h) Japonaise | (viii) Pork |
| (i) Gazpacho | (ix) Spain |
| (j) Pasteurization | (ix) Compound salad |
- Q.10. Write short note on Indian gravies. Also discuss the importance of spices and condiments with menu examples. (10)
