

ROLL No.....

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

COURSE : 5<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Advance Food Production Operations-I  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. What do you understand by the term Garde Manger? Give the breakdown of larder work. Describe the liaison between larder and hot kitchen. (3+4+3=10)

**OR**

- (a) Explain the duties and responsibilities of larder chef.  
(b) Mention the control devices used in larder section. (5+5=10)

Q.2. (a) List **five** essential equipment used in a larder kitchen.  
(b) With the help of a neat diagram, list parts of tenderloin. (5+5=10)

**OR**

Define the term charcuterie. Briefly explain the different types of sausages with suitable example. (2+5+3=10)

Q.3. Differentiate between:  
(a) Ham and gammon (b) Galantine and roulade  
(c) Pâté and Terrine (d) Brining and curing (4x 2 ½ =10)

Q.4. (a) Define the term canapé.  
(b) Differentiate between canapé and sandwich.  
(c) Explain the different parts of canapé with example. (2+3+5=10)

Q.5. Explain step by step the process of making pâté de foie gras. (10)

**OR**

- (a) Differentiate between curing and marinades.  
(b) Explain the different curing methods used for ham. (4+6=10)

Q.6. Write short notes on:

- (a) Appetizers                      (b) Galantine                      (c) Ballotine  
(d) Mousseline

(4x 2 ½ =10)

Q.7. Explain the term forcemeat. What are the different components of forcemeat?

(3+7=10)

**OR**

- (a) Distinguish between chaud froid and aspic.  
(b) Describe the process of making aspic and its uses in kitchen.

(5+5=10)

Q.8. (a) Describe the use of wines and herbs in cooking with suitable examples.

- (b) 'Garnish plays an important role in food presentation'. Explain.

(5+5=10)

Q.9. Explain the following terms (**any ten**):

- (a) Caul                      (b) Rossini                      (c) Gnocchi  
(d) Parfait                      (e) Nesselrode                      (f) Zampone  
(g) Doria                      (h) Green Bacon                      (i) Moronga  
(j) Pancetta                      (k) Darne                      (l) Champignon

(10x1=10)

Q.10. What are the common non-edible displays observed in hotels? List the special equipment required for ice carving.

(5+5=10)

\*\*\*\*\*