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

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.   Give the importance of kitchen in hotels and catering establishments.

                                                                        (5)

Q.2.   Explain the following terms (**any five**):
        (i)   Blending   (ii)   Kneading   (iii)   Marinating   (iv)   Stirring
        (v)   Whisking   (vi)   Reduction   (vii)   Sieving   (viii) Paring

                                                                        (5x3=15)

Q.3.   Classify methods of cooking. Discuss in detail the moist method of cooking.
                                    OR
        Draw a labeled diagram of an egg. What are the selection criterion of an egg?

                                                                        (10)

Q.4.   Classify soups in a chart form. Give one example from each category.

                                                                        (10)

Q.5.   Write the importance of accompaniments and garnishes in a dish.

                                                                        (5)

Q.6.   Write short notes on **any three**:
        (a)   Standardisation of recipe   (b)   Portion control
        (c)   Purchase specification   (d)   Indenting

                                                                        (3x5=15)

Q.7.   Draw a chart showing the continental mother sauces with one derivative of each sauce. Give recipe of one litre of any sauce of your choice.

                                                                        (5+5=10)

Q.8.   (a)   What is the difference between table d' hôte menu and à ala carte menu?
        (b)   Differentiate between short crust pastry and choux pastry.

                                                                        (5+5=10)

Q.9.   (a)   Explain the recipe of a plain ice cream.
        (b)   Effects of heat on various food.

                                                                        (5+5=10)

Q.10.   Fill in the blanks:
        (a)   Pomfret is a variety of _____.
        (b)   Mushroom patties are a derivative of _____ pastry.
        (c)   Minestrone is an international soup from _____.
        (d)   _____ department looks after the cleanliness of the kitchen.
        (e)   Tartare sauce is a derivative of _____ sauce.
        (f)   Mixture of refined flour and butter cooked together is called _____.
        (g)   Le Chef Potage looks after the _____ section in the kitchen.
        (h)   In bread making _____ is used as raising agent.
        (i)   A concave pan for stir frying is called _____.
        (j)   Potatoes in French are called as _____.

                                                                        (10x1=10)

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