

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

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. What is salad? What are the different types of salads? Give one example of each. (5)
- OR**
- Define Horsd'oeuvre. What are the different types of Horsd'oeuvre? Give one example of each. (1+2+2=5)
- Q.2. Draw a labelled layout of the larder section in a medium sized hotel. (2x2=5)
- OR**
- Explain the following (**any two**):
- (a) Cold buffet (b) Canapés (c) Ice sculpturing
 (d) Vegetable carving (2x2½=5)
- Q.3. Explain the basic cuts and uses of fish. Give selection criteria for fish. (3+2=5)
- Q.4. Draw and list cuts of pork and state uses of each. (10)
- OR**
- Draw and list cuts of mutton and state uses of each.
- Q.5. (a) Differentiate between Furred Game and Feathered Game.
 (b) Draw and list cuts of Poultry and state uses of each. (5+5=10)
- OR**
- (a) Write note on cleaning and care of larder equipment and tools.
 (b) Differentiate between refrigerators and walk-in.
- Q.6. Match the following: (5x1=5)
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|-----------------------|---|
| (a) Emulsion | (i) Poaching liquor of fish |
| (b) Vinaigrette | (ii) Head of Garde Manger department |
| (c) forcemeat | (iii) Mixture of two immiscible liquids |
| (d) Chef Garde Manger | (iv) Oil and vinegar |
| (e) Court bouillon | (v) Ground or pureed flesh |
- Q.7. State True or False: (5x1=5)
- (i) Abats are butcher's supplies such as heart, liver, kidney etc.
 (ii) Fresh breads are suitable for making sandwiches.
 (iii) Mayonnaise is a cold sauce.
 (iv) Beef and Veal are of same age.
 (v) Zest is rind of lime.
- Q.8. Fill in the blanks: (5x1=5)
- (a) Mornay sauce is a derivative of _____ sauce.
 (b) A slice of round fish cut on bone is known as _____.
 (c) Kidney of beef is used for making _____ & _____.
 (d) Caviar is an example of _____ Horsd'oeuvre.
 (e) Club sandwich is a _____ closed cold sandwich.
