

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2021-2022

COURSE : 1 ½ Year Diploma in Food & Beverage Service /DFP /DBC /DHK
SUBJECT : Hygiene & Sanitation
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. What are the factors affecting the growth of microbes? Write down the beneficial role of microorganisms. (5+5=10)

Q.2. Explain waste management. Write its advantages and disadvantages.

OR

Explain the role of FSSAI.

(10)

Q.3. Explain the principles of HACCP.

(5)

Q.4. Discuss first aid treatment for cuts and wounds.

OR

List safe food handling tips.

(5)

Q.5. Discuss the basic rules of hygiene in kitchen.

OR

Write down the sanitary procedure followed during handling food.

(5)

Q.6. Explain the following (Any two):

- a) Food Contamination
- b) Cross Contamination
- c) Receiving

(5)

SUBJECT CODE: DCS-01

Q.7. Fill in the blanks:

- a) E.coli is a type of _____.
- b) Yeast & molds are _____.
- c) A clean cut in the skin caused by sharp tool or object _____.
- d) Contamination of food caused by bacteria is known as _____.
- e) An injury caused by the tearing of tissues _____.

(5x1=5)

Q.8. State True or False:

- a) Hygiene derived from word "Hygeia" which means "Nutrition and Health".
- b) Algae are source for agar & agarose.
- c) Incineration is a type of waste disposal.
- d) Lack of promptness in storing delivered items can lead to food spoilage.
- e) Yeast and molds can grow at the temperature range of 20-50 degree.

(5x1=5)

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2021-2022

COURSE : Diploma in Bakery & Confectionery
SUBJECT : Bakery
TIME ALLOWED : 03 Hours
MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Bread making could be done by various methods. Name and explain any four methods of bread making. (10)
- Q.2. Discuss the role of various ingredients used in bread making. (10)
- Q.3. What are the factors to be considered while purchasing equipment for a bakery? (10)
- Q.4. List and explain different types of flour. (10)
- Q.5. What are the different internal and external characteristics of bread? Explain. (5+5=10)
- Q.6. Draw organisation chart of a bakery department. Explain the importance of having a organisational chart in a department.
- OR**
- List the possible bread faults and describe the reasons for those bread faults. (5+5=10)
- Q.7. Write short notes on **any four**:
- a) Effect of over & under fermentation
 - b) Quality Control in bakery
 - c) Role of bread improvers
 - d) Types of yeast used in bakery
 - e) Types of oven used in bakery
 - f) Scope of Bakery & Confectionery
- (4x5=20)

SUBJECT CODE: DBC-01

Q.8. Define the terms:

- | | | |
|--------------------------------|---------------------------|-------------------|
| a) Oven spring | b) Fermentation | c) Caramelisation |
| d) Pasteurization | e) Docking | f) Bread Roll |
| g) Scaling | h) Water Absorption Power | i) Yeast |
| j) Diastatic capacity of flour | | |

(10x1=10)

Q.9. Match the following:

- | | |
|-------------------|---|
| a) Margarine | i) Glaze |
| b) Egg wash | ii) Yeast |
| c) Sugar | iii) Fat |
| d) Salt | iv) High ratio of vitamins and minerals |
| e) Enriched bread | v) Controlled Fermentation |

(5x1=5)

Q.10. State True or False:

- a) Fermentation in bread leads to production of nitrogen gas in dough.
- b) Lukewarm water is used during winter for bread making.
- c) Gliadin is a protein present in flour.
- d) Ideal temperature for baking bread is 280-degree Celsius.
- e) Aroma is an external characteristic of bread.

(5x1=5)

ST CODE: DBC-02

EXAM DATE: 09.06.2022

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2021-2022

COURSE : Diploma in Bakery & Confectionery
SUBJECT : Confectionery
TIME ALLOWED : 03 Hours
MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Define leavening Agent. Classify various types of leavening agents used in bakery. (2+8=10)
- OR**
- Explain various cake making methods in detail. (10)
- Q.2. What is Balancing formula? Enlist external and internal characteristics of cake. (3+7=10)
- OR**
- List out 10 cakes fault and give their remedies. (10)
- Q.3. Draw a neat and labelled diagram of egg. Explain the use of egg in cake making. (5+5=10)
- Q.4. Explain various types of pastries and their making process. (10)
- Q.5. Describe the different stages of cooking sugar.
OR
Discuss the use of sugar in different dessert preparations. (10)
- Q.6. Explain about cookies and biscuits. Discuss the factors affecting the quality of biscuits and cookies. (5+5=10)
- Q.7. (A) Briefly explain the storage process of confectionery products. (5)
(B) What are frozen desserts? Give suitable examples. (5)

SUBJECT CODE: DBC-02

Q.8. Write short notes on any two:

- a) Chocolate tempering process
- b) Types of Icing
- c) Shortening
- d) Moistening agents

(2x5=10)

Q.9. State true or false:

- a) Flour gives structure to the cake.
- b) Shortening means mixing of sugar into egg.
- c) High ratio cakes have a higher percentage of sugar as compared to flour.
- d) Meringue is a type of cookies.
- e) Oven should be pre-heated before baking.
- f) Old eggs are best for cake making.
- g) Docking is a process of storing eggs.
- h) Weak flour is used for cake making.
- i) Albumen is obtained from wheat flour.
- j) Sugar is a food for yeast.

(10x1=10)

Q.10. Match the following:

- | | |
|------------------|-------------------------|
| a) Gluten | i) Egg |
| b) Chalaza | ii) Almond |
| c) Cream | iii) Leavening |
| d) Thick crust | iv) Hydrogenated fat |
| e) Marzipan | v) Sponge cake |
| f) Baking powder | vi) Flour |
| g) Ganache | vii) Icing |
| h) Puff pastry | viii) Chocolate |
| i) Genoise | ix) Laminated structure |
| j) Margarine | x) Cake fault |

(10x1=10)

**NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR 2021-2022**

COURSE : Diploma in Bakery & Confectionery
 SUBJECT : Commodities
 TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. Discuss the various types of sugar used in Bakery and Confectionery. (10)
- Q.2. With the help of a neat labelled diagram, explain the structure and composition of a wheat grain. List any three by-products of wheat. (7+3=10)
- OR**
- Write a detailed note on yeast and its importance in the bakery products. (5+5=10)
- Q.3. What are food additives? List various types of food additives and briefly explain their functions.
- OR**
- Define shortening. List various shortenings used in bakery and confectionery. Explain the role of shortenings. (2+8=10)
- Q.4. Write short notes on the following (**any two**):
- | | |
|-------------------------------|-----------------------|
| a) Grading of Eggs | b) PFAA |
| c) Genetically Modified Foods | d) Food preservatives |
- (2x5=10)
- Q.5. (A) Match the following:
- | | |
|--------------|----------------------|
| i) Gluten | a) Food law |
| ii) Agar | b) Oranges |
| iii) F.P.O. | c) Food Stabilizer |
| iv) Nibs | d) Insoluble protein |
| v) Marmalade | e) Cocoa |
- (5x1=5)

SUBJECT CODE: DBC-03

(B) State True or False:

- i) Caramel is an artificial colouring agent.
- ii) Conching is a process done in chocolate production.
- iii) Canning is a method of food preservation.
- iv) Hydrogenated fat is an animal product.
- v) Garnishes enhances the eye appeal of confectionery products.

(5x1=5)

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2021-2022

COURSE : 1 ½ Year Diploma in Food Production / *DBC*
SUBJECT : Food Costing
TIME ALLOWED : 02 HRS. MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. Name and explain the steps involved in Material Costing. (10)
- Q.2. List and explain the methods of Menu pricing.
OR
Throw light on the process of Cooking Yield and Butcher's Yield in detail. (10)
- Q.3. Explain in brief the various types of Menu. (5)
- Q.4. What is Standard Recipe? Mention the steps involved in developing it.
OR
Describe the uses of Standard Recipe. What is Adjustment Factor? (5)
- Q.5. Briefly explain the methods to control Food Cost, Labour Cost & Overhead Cost.
OR
List the components of Food Cost, Labour Cost & Miscellaneous Cost. (5)
- Q.6. What is Food Costing? Why is it important?
OR
Calculate Food Cost with the following information: (5)
- i) Opening Stock in the kitchen in the beginning of the month = Rs.1,500/-
 - ii) Receiving from the Store = Rs.70,000/- out of which the usages in staff meals was of Rs.22,500/-
 - iii) Goods received from the Bar = Rs.1,000/-
 - iv) Materials issued to the other departments = Rs.900/-
 - v) Value of complementary dishes served = Rs.2,000/-
 - vi) Closing stock at month end = Rs.1,750/-

SUBJECT CODE: DCS-02

Q.7. Fill in the blanks:

- i) FIFO stands for _____.
- ii) _____ menu is also known as Fixed menu.
- iii) _____ menu is also known as Flexible menu.
- iv) Adjustment factor is used in _____.
- v) Cost of ingredients comes under _____.

(5x1=5)

Q.8. Choose the correct answer:

- (i) AP Spoon & AP Fork are examples of
 - a) Cutlery
 - b) Menu
 - c) Pricing Method
 - d) Crockery
- (ii) Material Costing includes
 - a) Purchasing
 - b) Issuing
 - c) Receiving
 - d) All of these
- (iii) Total Cost includes
 - a) Prime cost
 - b) Factory cost
 - c) Labour cost
 - d) All of these
- (iv) À la carte and Table d' hôte are types of
 - a) Menu
 - b) Ingredients
 - c) Costing Methods
 - d) Portions sizes
- (v) Elements of Cost includes
 - a) Direct Material
 - b) Overheads
 - c) Direct Labour
 - d) All of the above

(5x1=5)
