

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 Hors'd'oeuvre. What are the different types of Hors'd'oeuvre? Give one example of each.
- Q.2. Draw a labelled layout of the larder section in a medium sized hotel. (1+2+2=5)
- OR
- Explain the following (any two):
- (a) Cold buffet (b) Canapés (c) Ice sculpturing  
(d) Vegetable carving
- Q.3. Explain the basic cuts and uses of fish. Give selection criteria for fish. (2x 2 ½ =5)
- OR
- Q.4. Draw and list cuts of pork and state uses of each. (3+2=5)
- Draw and list cuts of mutton and state uses of each. (10)
- Q.5. (a) Differentiate between Furred Game and Feathered Game.  
(b) Draw and list cuts of Poultry and state uses of each.
- 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: (5+5=10)
- |                       |   |
|-----------------------|---|
| (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 \_\_\_\_\_ Hors'd'oeuvre.  
(e) Club sandwich is a \_\_\_\_\_ closed cold sandwich.

(5x1=5)

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EXAM DATE: 22.04.2019

ROLL No .....

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

COURSE : Diploma in Food Production  
SUBJECT : Cookery *(Cold)*  
TIME ALLOWED : 03 Hours

MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Answer the following:
- (a) Aims and objectives of cooking.
  - (b) Classify methods of cooking and give **two** examples in each category.
  - (c) Give recipe for 5 ltrs. of White Chicken Stock.
  - (d) What points should be observed to maintain the efficiency of salamander?
  - (e) Define sauce. Give classification of sauces.
  - (f) Give staff organization of the Food Production department in a 3-star hotel.
- Q.2. Give **two** examples of the following: (6x5=30)
- (a) Continental vegetables
  - (b) Indian desserts
  - (c) Breakfast egg preparations
  - (d) Consommé garnishes
- Q.3. Explain the following in brief (**any eight**): (4x2=8)
- (a) Bouquet Garni    (b) Stewing    (c) Fillet Steak    (d) Roux
  - (e) Bisque            (f) Casserole    (g) Gherkins    (h) Consommé
  - (i) Fermentation    (j) Emulsification
- Q.4. Answer the following: (8x2=16)
- (a) Write down the recipe of Cream of chicken soup (**4 portions**) or Tomato Shorba (1 litre).
  - (b) Explain in detail the co-ordination between Kitchen department and F&B department.
  - (c) Give the duties and responsibilities of Chef Entremetier.
  - (d) Classify soups with the help of chart diagram.
- Q.5. State True or False: (4x7=28)
- (a) Pot liquor is a liquid in which food is boiled for culinary purpose.
  - (b) Artichokes are herbs used in continental cuisine.
  - (c) Omelette is used to prepare egg Florentine.
  - (d) Genoese means sponge referring to bakery product.
  - (e) Baba is yeast raised cake.
  - (f) Patties are prepared from puff pastry.
  - (g) Yolks of egg cannot be used as thickening agent.
  - (h) Aboyeur is baker or announcer in the kitchen.
- Q.6. Fill in the blanks: (8x1=8)
- (a) Removing skin in a circular motion is known as \_\_\_\_\_.
  - (b) Central portion of wheat grain is known as \_\_\_\_\_.
  - (c) Brinjal is also known as \_\_\_\_\_.
  - (d) \_\_\_\_\_ is the colour pigment present in carrots.
  - (e) We \_\_\_\_\_ flour to remove impurities.
  - (f) Chef \_\_\_\_\_ is responsible for the production of all roasts & grills of meat, poultry & game.
  - (g) Béarnaise is derivative of \_\_\_\_\_ sauce.
  - (h) \_\_\_\_\_ are the popular garnish for tomato soup.
  - (i) \_\_\_\_\_ is also known Chinese salt.
  - (j) \_\_\_\_\_ is responsible for pastry section in kitchen.
- (10x1=10)

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ROLL No.....

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

COURSE : Diploma in Food Production  
SUBJECT : Nutrition  
TIME ALLOWED : 02 Hours

MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. Explain the following terms: (5x2=10)
- |                           |             |         |
|---------------------------|-------------|---------|
| (a) RDA                   | (b) Anaemia | (c) BMR |
| (d) Essential Fatty Acids | (e) SDA     |         |
- Q.2. Discuss the importance of food in maintaining good health. (10)
- Q.3. What are the functions of proteins in our body? (10)
- OR
- Classify Vitamins and explain the importance of Vitamin C. (10)
- Q.4. (a) What are the various factors that affect menu planning in relation to nutrition? (10)
- (b) Explain the concept of balance diet. Also explain the significance of fibre in our body.
- Q.5. State True or False: (5+5=10)
- |  |
|--|
| (a) Another name for Vitamin A is Thiamine.                  |
| (b) Lactose sugar is found in milk.                          |
| (c) 1 gm. of protein gives 4 kcal when oxidized in the body. |
| (d) Vitamin B is soluble in water.                           |
| (e) Deficiency of iodine results in Goitre.                  |
- Q.6. Fill in the blanks: (5x1=5)
- |  |
|--|
| (i) Vitamin D is gained through _____.                 |
| (ii) Some of the food sources of Vitamin B1 are _____. |
| (iii) _____ sugar is found in honey.                   |
| (iv) Protective foods are _____.                       |
| (v) _____ are the building blocks of proteins.         |

(5x1=5)

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4

EXAM DATE: 26.04.2019

ROLL No.....

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

COURSE : Diploma in Food Production  
SUBJECT : Hygiene & Nutrition  
TIME ALLOWED : 03 Hours

MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Explain the following (any five):
- (a) Various types of dishwashing methods.
  - (b) Different methods of waste disposal.
  - (c) Functions of carbohydrates.
  - (d) Functions of proteins.
  - (e) Personal hygiene practices to be followed by food handlers.
  - (f) Points to be kept in mind, while storing food.
  - (g) First-aid treatment for burns and scalds.
  - (h) Functions of fat.
  - (i) Dietary requirements of diabetic person and sportsman.
- Q.2. Answer the following (any four): (5x8=40)
- (a) Role of HACCP in food industry.
  - (b) Control of cockroaches and flies.
  - (c) Contents of first-aid-box.
  - (d) Functions of food.
  - (e) Role of dietary fibres.
  - (f) Function of iron and its food sources.
- Q.3. Write briefly in 2-3 line on the following (any ten): (5x4=20)
- |                               |                    |             |
|-------------------------------|--------------------|-------------|
| (a) Calorie                   | (b) Danger zone    | (c) RDA     |
| (d) CPR                       | (e) Blast freezing | (f) Rickets |
| (g) Nutrition                 | (h) Balanced diet  | (i) W.H.O.  |
| (j) Sanitising(k) Amino acids | (l) Cholesterol    |             |
- Q.4. State True or False: (10x2=20)
- (a) Excessive intake of carbohydrates causes obesity.
  - (b) Fumigation is a good method of garbage disposal.
  - (c) Vermiculture is a method of pest control.
  - (d) Vitamin C is a fat soluble vitamin.
  - (e) Pulper is a mechanical disposer.
  - (f) Celluloses and hemicelluloses are digestible polysaccharides.
  - (g) Rodents include rats and mice.
  - (h) Proper ventilation facilitates disposal of gaseous waste.
  - (i) Goitre is caused due to deficiency of calcium.
  - (j) Monosaccharide has single sugar unit.
- Q.5. Fill in the blanks: (10x1=10)
- (a) PUFA stands for \_\_\_\_\_.
  - (b) Night blindness is caused due to deficiency of \_\_\_\_\_.
  - (c) In the three sink method, the second sink is used for \_\_\_\_\_.
  - (d) \_\_\_\_\_ is also known as "sunshine vitamin".
  - (e) RNA stands for \_\_\_\_\_.
  - (f) Kwashiorkor is a \_\_\_\_\_ deficiency disease.
  - (g) \_\_\_\_\_ helps a person to fight "beri-beri".
  - (h) Osteoporosis is a \_\_\_\_\_ deficiency disease.
  - (i) Artificial respiration is a first-aid procedure given to restore \_\_\_\_\_.
  - (j) Anaemia is primarily caused due to deficiency of \_\_\_\_\_.
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5

EXAM DATE: 30.04.2019

ROLL No.....

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. Answer the following (any three):
- (a) Draw and label the cuts of lamb and give use of each cut.
  - (b) Classify various types of sandwiches with examples.
  - (c) Classify salads and explain briefly with examples in each category.
  - (d) List any five cuts of fish and explain.
- (3x8=24)
- Q.2. Explain the following in one or two lines (any eight):
- (a) Pate (b) Aspic (c) Galantine (d) Hors d'oeuvres
  - (e) Bacon (f) Marinade (g) Rigor Mortis (h) Rose Mary
  - (i) Salamander (j) Parsley Butter
- (8x2=16)
- Q.3. State True or False:
- (a) Chipolata means small pork sausages.
  - (b) La Gibier is also known as game bird.
  - (c) Chateaubriand is the head of fillet.
  - (d) Parmesan is a cheese from Italy.
  - (e) Cocktail sauce is a derivative of mayonnaise.
- (5x1=5)
- Q.4. Fill in the blanks:
- (a) Coleslaw salad is served with \_\_\_\_\_ dressing.
  - (b) \_\_\_\_\_ is an essential part of sandwich.
  - (c) Cut across the bone of a flat fish is \_\_\_\_\_.
  - (d) \_\_\_\_\_ is a sweet transparent jelly used for garnishing.
  - (e) Fish must be stored at \_\_\_\_\_ °C.
- (5x1=5)

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6

CODE: DCS-01

EXAM DATE: 28.04.2019

ROLL No.....

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

COURSE	:	1 ½ Year Diploma in	
SUBJECT	:	Food Production / Food & Beverage Service/ Housekeeping/Bakery & Confectionery	
TIME ALLOWED	:	Hygiene & Sanitation	
	:	02 HRS.	MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. Define food microbiology. Explain the role of micro-organisms in food microbiology. (2+8=10)
- OR
- Explain the standard steps to be followed by a food handler to ensure the hygiene and safety environment. (10)
- Q.2. What is FSSAI? Explain the importance of FSSAI in hospitality industry. (4+6=10)
- OR
- Explain the importance of food microbiology in hospitality industry. (10)
- Q.3. Explain food poisoning. (5)
- Q.4. What is the importance of sanitary procedure followed during food handling? (5)
- OR
- What do you mean by first aid? What steps will you take in case of cooking oil burn? (5)
- Q.5. Explain classification of food. (5)
- Q.6. Explain garbage disposal process in hospitality industry with one example of each category. (5)
- Q.7. Explain in one or two lines (any five): (5x1=5)
- (a) HACCP
  - (b) Sanitisation
  - (c) Blast freezing
  - (d) Dish cloth
  - (e) Sterile
  - (f) PPM
- Q.8. State True or False: (5x1=5)
- (a) Dumping is a method of garbage disposal.
  - (b) Fresh food can be mixed with leftover food and can be served.
  - (c) Cooked and raw food are usually stored together.
  - (d) Management must ensure about proper disposal of all wastes.
  - (e) To maintain good health, we need to do regular exercise and take nutritions and hygienic food.

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