

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2015-2016**

COURSE : Diploma in Food Production  
SUBJECT : Cookery  
TIME ALLOWED : 03 Hours  
MAX. MARKS: 100

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(Marks allotted to each question are given in brackets)

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Q.1. Briefly explain the following (**any five**):

- |             |              |               |
|-------------|--------------|---------------|
| (a) Roux    | (b) Braising | (c) Yeast     |
| (d) Aspic   | (e) Mirepoix | (f) Au Gratin |
| (g) Basting |              |               |

(5x2=10)

Q.2. Give two examples of the following:

- |                            |                       |
|----------------------------|-----------------------|
| (a) Continental vegetables | (b) Continental herbs |
| (c) Raising agents         | (d) Indian sweets     |
| (e) Indian snacks          |                       |

(5x2=10)

Q.3. Explain different types of pastry in brief.

**OR**

Enlist essential ingredients for bread making alongwith their role in bread production.

(10)

Q.4. Give uses of stock and write a recipe for 1 ltr. chicken stock.

**OR**

Draw classification chart of soups and give atleast two examples of each.

(10)

Q.5. Draw kitchen organisation chart of a five star hotel and discuss the duties of "Chef de partie".

**OR**

Draw a neat layout of the main kitchen of a large hotel.

(10)

Q.6. Write short notes on **any two**:

- |                        |                                    |
|------------------------|------------------------------------|
| (a) Kitchen stewarding | (b) Portion control                |
| (c) À la carte         | (d) Aims and objectives of cooking |

(2x5=10)

Q.7. Classify cooking methods. Explain roasting and its use in cookery.

**OR**

Classify vegetables with two examples of each.

(10)

Q.8. Classify sauces with examples and list their importance.

**OR**

Explain various ways of cooking eggs with suitable examples.

(10)

Q.9. Match the following:

- |                  |                            |
|------------------|----------------------------|
| (a) Mulligatawny | (i) Poulet                 |
| (b) Dubarry      | (ii) Cheese                |
| (c) Tartare      | (iii) Cream of tomato soup |
| (d) Chicken      | (iv) Herbs                 |
| (e) Parmesan     | (v) Mayonnaise             |
| (f) Hilsa        | (vi) Indian                |
| (g) Gluten       | (vii) Protein              |
| (h) Pasta        | (viii) Cauliflower         |
| (i) Croutons     | (ix) Fish                  |
| (j) Thyme        | (x) Italy                  |

(10x1=10)

Q.10. State True or False:

- (a) Consommé is a thick clarified soup.
- (b) Yeast is a biological raising agent.
- (c) Mozzarella is an Italian cheese.
- (d) Chef Tournant is a relief cook.
- (e) Demi-glaze is a derivative of white sauce.
- (f) Tronçon is a cut of flat fish.
- (g) Metal containers can be used in microwave.
- (h) Poaching temperature is 100°C.
- (i) Roast leg of lamb is served with mint sauce.
- (j) Chlorophyll is present in green vegetable.

(10x1=10)

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